United Nations ECE/CTCS/WP.7/2018/3

Economic and Social Council

Distr.: General
18 October 2018

English only

Economic Commission for Europe

Steering Committee on Trade Capacity and Standards

Working Party on Agricultural Quality Standards

Seventy-fourth session
Geneva, 12-14 November 2018
Item 4 of the provisional agenda
Revision of the Terms of Reference of the Working Party

Revised Terms of Reference

Submitted by the secretariat

Summary

The following document is submitted to the Working Party for review and discussion. It includes a first draft of the proposed revised Terms of Reference for the Working Party on Agricultural Quality Standards (WP.7) prepared by the open working group (Germany, Poland, Switzerland, United Kingdom, United States and the secretariat) established at the 2017 session of the Working Party. Some more suggestions on how the Terms of Reference could be revised are made in the text under "comments by the Working Group". This document proposes that the Sustainable Development Goals (SDGs) be reflected in the work of WP.7 without the amendments incurring financial implications.

The Working Party adopted its current Terms of Reference (document ECE/TRADE/C/WP.7/2007/12) at its November 2007 session. They were then approved by the UNECE Committee on Trade in October 2008 and by the Executive Committee on 20 March 2008 (document ECE/EX/2008/L.8, http://www.unece.org/trade/agr/aboutus.html)

This document is prepared according to ECE/CTCS/2017/10 section II c and ECE/CTCS/2018/2 section VII a.

GE.18-17287(E)
1817287

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Terms of Reference

Mission Statement

The Working Party on Agricultural Quality Standards develops, interprets and promotes the practical application of internationally agreed commercial quality standards and guidance material for agricultural produce. Given the international impact of its work, The Working Party takes into account the needs of Governments as well as the private sector (producers, traders and consumers) from all countries where the standards are, or might be, implemented.

Comment by working group: *The term "promote" (first line) could be replaced by "fosters or encourages"*

Terms of Reference

1. The Working Party on Agricultural Quality Standards (hereinafter referred to as WP.7), acting within the framework of the mandates and policies of the United Nations and the United Nations Economic Commission for Europe (UNECE), and subject to the general supervision of the UNECE Steering Committee on Trade Capacity and Standards, is entrusted with the implementation of the work under the UNECE Trade Subprogramme covering agricultural quality standards, related guidance material, training and sustainable production and consumption patterns for an inclusive economic growth. The activities of WP.7 and its Specialized Sections contribute directly to the United Nations Agenda 2030 and its Sustainable Development Goals (SDGs). The work being primarily of a technical nature complements and is carried out in partnership with policy-related work undertaken by other international bodies.

2. The overall aim of its work is to:

- Facilitate fair and sustainable trade, prevent technical barriers to trade and provide a common trading language
- Promote the sustainable production and consumption of quality agricultural produce
- Define minimum quality requirements for agricultural produce in order to protect customers from unsatisfactory produce entering the market and to provide additional support to the market in defining levels of quality for agricultural products in commerce.
- Create market transparency for producers, traders and consumers and ensure that quality impairing the edibility of the produce is excluded from the market

Comments by the working group: *Indent 2 and 3 in paragraph 2: the term "produce" covers the areas of all Specialized Sections (since seed potatoes are not food and "produce" would be a good compromise.*

Consider including a reference to the SDGs in the "aim of its work" section.

3. In view of the international character of the trade in agricultural produce and the need for harmonized commercial agricultural quality standards, any Member of the United Nations or of one of its specialized agencies can participate, on an equal footing, in the activities of WP.7 and its Specialized Sections. Any country desiring to participate in the work of WP.7 shall contact the UNECE secretariat *and/or shall notify the Executive Secretary of the UNECE*, indicating the national focal point for this work and the institution responsible for quality control.

Comments by the working group: *Requirement to notify the Executive Secretary (see second sentence) to be verified and discussed.*

4. The Working Party may invite representatives of non-governmental organizations, civil society and of the private sector to participate, in a consultative capacity and in compliance with the respective United Nations rules and practices, in its consideration of any matter of particular concern to them.

Comments by the working group: *To be verified and discussed: who can invite the groups mentioned (Working Party, secretariat, and/or Specialized Sections)*

5. The Working Party defines its working procedures and those of its Specialized Sections.

6. These Terms of Reference can be amended by the Working Party as necessary, subject to approval by the Steering Committee on Trade Capacity and Standards and the Executive Committee of the UNECE.

7. The Working Party shall:

- Draw up internationally agreed commercial quality standards for agricultural produce based on existing national standards and industry and trade practices for: fresh fruit and vegetables (including early and ware potatoes); dry and dried produce; seed potatoes; meat; eggs; and cut flowers. The Working Party may develop standards for other agricultural products, as it considers necessary, subject to the availability of resources.
- Revise and amend existing standards to adapt them to changing production, trading and marketing conditions.
- Harmonize the application of its standards internationally by developing and disseminating interpretative and explanatory material.
- Undertake research activities relevant to the development, implementation and promotion of its standards.
- Monitor the application of the standards through reports from public administrations and the private sector.
- Promote the use of standards and assist Governments with their practical application by organizing training seminars, workshops and training courses.
- Promote uniform quality-control procedures and the use of the model quality conformity certificate. Work through its Specialized Sections and in cooperation with governmental, inter-governmental and other organizations implementing standards to achieve uniformity of inspection methods and comparability of results.
- Cooperate with other international organizations and standard-setting bodies, particularly with the Codex Alimentarius Commission and the Organisation for Economic Co-operation and Development (OECD) Scheme for the Application of International Standards for Fruit and Vegetables, to avoid duplication of work and divergence in standards and interpretation. Ensure that that the standard-setting process is consistent with relevant international rules such as from the World Trade Organization (WTO).
- Promote communication between governmental, inter-governmental and other organizations implementing the standards and carrying out controls to provide a basis for transparent, fair and sustainable trade.

Comments by the working group: *Consider including references to the SDGs in this Section. Consider replacing "research activities" with a different term.*

The term "promote" (indents 6 and 7) could be replaced by "foster or encourage"

8. The Working Party is a standing body whose mandate and extension shall be reviewed every five years by the Steering Committee on Trade Capacity and Standards and the Executive Committee of the UNECE.

United Nations ECE/CTCS/WP.7/2018/4

Economic and Social Council

Distr.: General
18 October 2018

English only

Economic Commission for Europe

Steering Committee on Trade Capacity and Standards

Working Party on Agricultural Quality Standards

Seventy-fourth session
Geneva, 12-14 November 2018
Item 5 of the provisional agenda
Revision of the Working Procedures of the Working Party

Revised Working Procedures

Submitted by the secretariat

Summary

This document contains proposals on procedures for handling reservations present in previous versions of a standard under revision. The document outlines the 2018 proposals and, as background information, those received by the secretariat in 2017. Discussions on this item were initiated at the 2017 session of the Working Party on Agricultural Quality Standards (WP.7) and continued by a working group (Belgium, Germany, Poland, Slovakia, Switzerland and the United States) during 2018. The Working Party is invited to review the proposals in view of a possible adoption of a new procedure.

This document is prepared according to ECE/CTCS/2017/10 section II c and ECE/CTCS/2018/2 section VII a.

GE.18-17288(E)

1817288

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I. Background: Proposals submitted in 2017

1. Proposal by the delegation from Switzerland

Three-step approach (level not specified – Specialized Section or Working Party):

- First notification by secretariat with a deadline of 1-2 months.
- If no reply is received within the deadline, second notification with second deadline stating that if no answer is received with the second deadline, it is understood that the country having introduced the reservation agrees with its deletion.
- If no answer received, deletion of reservation.

2. Proposal by the delegation from Poland

Three-step approach (2 levels – Specialized Section and Working Party):

- Secretariat could try to obtain written feedback about reservation from delegation (not present during discussion).
- When the delegation does not justify its reservation during the entire period of work on the amendment of the document (Specialized Section and after), and it is the only issue that needs updating in this document, the Working Party could recommend the document with reservation for a one-year trial period.
- If the delegation does not react to keeping or not the reservation (during this period), the Working Party could decide to remove it at its next meeting.

Note: *The same procedure could also be applied when the Secretariat cannot get in touch with the delegation of the country that had included the reservation.*

3. Proposal by the delegation from Germany

Two-step approach (2 levels – Specialized Section and Working Party)

- In case of a revision of a standard, all previous/existing reservations will become obsolete.
- Countries may place their reservations or re-new previous reservations in the context of the revised standard at the latest when the revised version of the standard is going to be approved by the Working Party.

Note: *It would be up to countries to be aware of those revisions. The same holds for the sections where reservations are placed. If those sections are amended, the existing reservations will become obsolete and for the rest see above.*

4. Proposal by the delegation from United States

Three-approach (2 levels – Specialized Section and Working Party) - reservations are placed at Specialized Section level only (not at Working Party level)

- In case of a revision of a standard, all previous/existing reservations will become obsolete
- At the Working Party level, a delegation that had been absent at the Specialized Section meeting or a delegation with a reservation requests an extension of the trial period by one year to take up its concern within the relevant Specialized Section.
- Reservations can then be placed within the trial period extended at WP.7 level

Note: *Reservations should be first placed/indicated in the Specialized Sections proceedings to be accepted and/or maintained in the Working Party meetings.*

II. Proposals consolidated in 2018

1. Proposal by the delegation from Poland

The delegation from Poland is maintaining its proposal to proceed with reservations. Given the similarity of its 2017 proposal with that of Switzerland (2017), the delegation from Poland supports the procedure proposed by Switzerland and proposes the following steps:

- Specialized Section level: record in the report of the Specialized Section that the country responsible for the reservation must be contacted
- Secretariat asks the country responsible for the reservation about the possibility of removing it and request the reasons for maintaining it, should the country wish to do so.
- Secretariat records the response from the informed country
- Working Party level: Based on the reply (or non-response) of the country responsible for the reservation, the final decision to delete or maintain the reservation is made at the WP.7. level and included in its report.

2. Proposal by the delegation from Germany

After consultation with its ministry, the delegation from Germany is in favour of the proposal made by Switzerland (2017) with the following addition: The delegation from Germany notes that it is sufficient to send out just one notification to the country having placed a reservation.

Steps to be followed:

- Specialized Section announces scheduled revision of the standards and is usually published 2 months ahead of the meeting date for countries to consult and check reservations they might have. During the session, countries are asked to review if they would like to remove or maintain their reservations. If the country is absent during the Specialized Section meeting, the report of the Specialized Section will record that the reservation has been lifted owing to a lack of response and the secretariat will be asked to contact the country.
- Secretariat: If the country is absent during the Specialized Section meeting, the secretariat sends a note to the country responsible for the reservation via its Permanent Mission in Geneva for submission to its competent person/organisation/authority.
- Working Party level: The revised standards are to be placed on the agenda of the Working Party (usual procedure) and every country may and should check whether all provisions are acceptable. Any country may take this opportunity to place or remove a reservation.

Comment by the delegation from Belgium: *It might be faster to notify the country responsible for the reservation via its technical expert as well.*

United Nations ECE/CTCS/WP.7/2018/5

Economic and Social Council

Distr.: General
5 September 2018

Original: English

Economic Commission for Europe

Steering Committee on Trade Capacity and Standards

Working Party on Agricultural Quality Standards

Seventy-fourth session
Geneva, 12-14 November 2018
Item 8 of the provisional agenda
Specialized Section on Standardization of Meat

Goose Meat *

Submitted by the secretariat

The following document is submitted to the Working Party for adoption as the revised UNECE Standard for Goose Meat. It is prepared according to ECE/CTCS/2017/10 section II c and ECE/CTCS/2018/2 section VII a.

* Submitted on the above date to confirm approval of intersessional amendments.

GE.18-14720(E)
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1. Introduction

1.1 UNECE standards for meat products

The purpose of UNECE standards for meat products is to facilitate trade by recommending an international language for use between buyer and seller. The language describes meat items commonly traded internationally and defines a coding system for communication and electronic trade. As the texts will be updated regularly, meat industry members who believe that additional items are needed or that existing items are inaccurate or no longer being traded are encouraged to contact the UNECE secretariat.

The text of this publication has been developed under the auspices of the UNECE Specialized Section on Standardization of Meat. It is part of a series of standards that UNECE has developed or is planning to develop.

The following table contains the species for which UNECE standards exist/or are being developed and their code for use in the UNECE meat code (see section 4).

For further information, please visit the UNECE website at: www.unece.org/trade/agr/standard/meat/meat_e.html. This website also includes a description of the codification system and a specific application identifier for the implementation of the UNECE Code.

Species	*Species code (data field 1)*
Bovine (Beef)	10
Bovine (Veal)	11
Deer	20
Porcine (Pork)	30
Ovine (Sheep)	40
Caprine (Goat)	50
Llama	60
Alpaca	61
Chicken	70
Turkey	71
Duck	72
Goose	73
Rabbit	74
Equine (horse)	80
Edible meat co-products	90
Retail meat cuts	91

1.2 Scope

This Standard recommends an international language for raw (unprocessed) goose (anser and branta) carcases and parts (or cuts) marketed as fit for human consumption. Products with added ingredients or "goose preparations" are not included. It provides a variety of options

to purchasers for meat handling, packing and conformity assessment, which conform to good commercial practice for meat and meat products intended to be sold in international trade.

To market goose carcases and parts across international borders, the appropriate legislative requirements of food standardization and veterinary control must be complied with. The Standard does not attempt to prescribe those aspects, which are covered elsewhere. Throughout the Standard, such provisions are left for national or international legislation, or requirements of the importing country.

The Standard contains references to other international agreements, standards and codes of practice that have the objective of maintaining the quality after dispatch and of providing guidance to governments on certain aspects of food hygiene, labelling and other matters which fall outside the scope of this Standard. Codex Alimentarius Commission Standards, Guidelines, and Codes of Practice www.codexalimentarius.net should be consulted as the international reference concerning health and sanitation requirements.

1.3 Application

Contractors are responsible for delivering products that comply with all contractual and specification requirements and are advised to set up a quality control system designed to assure compliance.

For assurance that items comply with these detailed requirements, buyers may choose to use the services of an independent, unbiased third party to ensure product compliance with a purchaser's specified options. The Standard includes illustrative photographs of carcases and selected commercial parts/cuts to make it easier to understand the provisions.

1.4 Adoption and publication history

Following the recommendation of the Specialized Section, the Working Party on Agricultural Quality Standards adopted the text at its sixty-seventh session (Reference: ECE/TRADE/C/WP.7/2011/4). In 2018, the Working Party at its seventy-fourth session adopted amendments to the Standard (see ECE/CTCS/WP.7/2018/5).

UNECE Standards for meat undergo a complete review three year after publication. Following the review, new editions are published as necessary. Changes requiring immediate attention are published on the UNECE website at: <www.unece.org/trade/agr/standards.htm>.

2. Minimum requirements

All meat must originate from animals slaughtered in establishments regularly operated under the applicable regulations pertaining to food safety and inspection.

Carcases and parts must be:

- Intact, taking into account the presentation
- Free from visible blood clots or bone dust
- Free from any foreign material (e.g. glass, rubber, plastic, metal[1])
- Free of foreign odours
- Free of faecal contamination
- Free of improper bleeding

[1] When specified by the purchaser, meat items will be subject to metal particle detection

- Free of viscera, trachea, esophagus, mature reproductive organs, and lungs[2]
- Practically free of feathers and haemorrhaging[3]
- Free of freezer-burn[4]
- Free of gall discoloration[3].

3. Purchaser-specified requirements

The following subsections define the requirements that can be specified by the purchaser together with the codes to be used in the UNECE goose code (see section 4). The UNECE code for goose meat packing is described in section 3.9.

3.1 Additional requirements

Additional purchaser-specified requirements, which are either not accounted for in the code (e.g. if code 9 "other" is used) or that provide additional clarification to the product or packing description, shall be agreed between buyer and seller and be documented appropriately.

3.2 Species

The code for goose in data field 1 as defined in section 1.1 is 73.

3.3 Product/part

3.3.1 Product/part code

The four-digit product code in data field 2 is defined in section 5.

3.3.2 Bone

Goose carcases and parts vary in presentation for bone as follows:

Bone code (data field 3a)	*Category*	*Description*
0	Not specified	
1	Bone-in	Product has no bones removed
2	Partially boneless	Product has some, but not all bones removed
3	Boneless	Product has all bones removed
4 – 9	Codes not used	

3.3.3 Skin

Goose carcases and parts vary in presentation for skin as follows:

[2] Unless these organs are inherent to the item specified.

[3] This can only be allowed if disclosed by the seller and as permitted by national legislation and by the quality or grade selected.

[4] Freezer-burn is localized or widespread areas of irreversible surface dehydration indicated, in part or all, by changes from original color (usually paler), and / or tactile properties (dry, spongy).

Skin code (data field 3b)	*Category*	*Description*
0	Not specified	
1	Skin-on	Product with skin (figure 1)
2	Skinless	Product with all skin removed (figure 2)
3 – 9	Codes not used	

Figure 1: Whole goose with skin

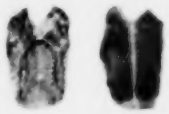


Figure 2: Skinless whole breast

3.4 Refrigeration

Refrigeration used in this Standard refers to methods used for reducing the internal temperature of a food product for the purposes of preservation and microbial control. Goose carcases and parts may be presented chilled, chilled with ice packed in the container, chilled with dry ice packed in the container, lightly frozen, frozen, deep frozen, individually (quick) deep frozen without ice glazing, or individually (quick) deep frozen with ice glazing. Not all categories may be used by all regions. Depending on the refrigeration method used, tolerances for product weight are to be agreed between the buyer and seller. It is the responsibility of the operator to ensure that ambient temperatures are such throughout the supply chain as to ensure uniform internal product temperatures of all parts of the product as follows:

Refrigeration code (data field 4)	*Category*	*Description*
1	Chilled	Internal product temperature (muscle) maintained at not less than -2.0° C or more than + 4.0° C at all times following the post-slaughter chilling process
2	Chilled, with ice added	Internal product temperature (muscle) maintained at not less than -2.0° C or more than +4.0° C at all times following the post-slaughter chilling process and packed in a container with ice (frozen water, not dry ice)
3	Chilled, with dry ice (CO2) added [a]	Internal product temperature (muscle) maintained at not less than -2.0° C or more than + 4.0° C at all times following the post-slaughter chilling process and packed in a container with dry ice (CO2)

Refrigeration code (data field 4)	*Category*	*Description*
4	Lightly frozen [b]	Internal product temperature (muscle) maintained at not less than -12.0° C or more than -2.0° C at all times after freezing
6	Deep frozen	Internal product temperature (muscle) maintained at -18° C or less at all times after freezing
7	Individually (quick) deep frozen, without ice glazing	Product is individually frozen before packing and maintained at an internal temperature (muscle) -18° C or less at all times after freezing
8	Individually (quick) deep frozen, with ice glazing	Product is individually frozen before packing and maintained at an internal temperature (muscle) -18° C or less at all times after freezing. Ice glazing methodology and labelling terminology must be agreed between the buyer and seller. The methodology used and any weight pick-up due to ice glazing must be declared on the product description/label

[a] The dry ice shall not be in direct contact with the product.
[b] This method of refrigeration shall only be used for short-term storage for retail.

The definitions of the above terms must be in conformity with the legislation of the importing country.

3.5 Production history

3.5.1 Traceability

The requirements concerning production history specified by the purchaser require traceability systems to be in place. Traceability requires a verifiable method of identification of products or batches of products at all relevant stages of production. Traceability records must be able to substantiate the claims being made and the procedures used to certify conformity must be in accordance with the provisions concerning conformity assessment requirements of section 3.8.

3.5.2 Goose category

The purchaser may specify a category of goose that indicates sex, weight range, or age.

Category code (data field 5)	*Category*	*Description*
0	Not specified	
1	Young geese	Less than 10 weeks of age. Tip of sternum is flexible
2	Reserved geese	Between 10 and 22 weeks of age
3	Mature geese	More than 20 weeks of age
4	Egg-laying geese	More than 22 weeks of age
5	Breeding male and female geese	More than 10 weeks of age

Category code (data field 5)	*Category*	*Description*
6	Fat geese used for production of foie gras [a]	Age - as agreed between buyer and seller and must be in accordance with the requirements of the importing country Breeds include, for example, Landaise, lion headed and Rhin that have relatively fast growth rate and a large scale body. Live body weight can amount to 4.5 kg to 5.0 kg at 8 weeks of age
7	Oats-fed geese	Minimum 16 weeks of age. Breeds include those where the geese are fed during the finishing stage of minimum three weeks not less than 500 g of oats per day.
8	Code note used	
9	Other	Can be used to describe any other category of goose agreed between buyer and seller

[a] Special diet or feeding regime for this category.

The definitions of the above terms must be in conformity with the legislation of the importing country.

3.5.3 Production system

The purchaser may specify a production system. In any case the production has to be in conformity with the regulations in force in the importing country. If no such regulation exists, the production system shall be agreed between buyer and seller.

Production system code (data field 6)	*Category* [*]	*Description*
0	Not specified	
1	Free range	Geese are raised in heated and either ventilated or open-sided growing houses with access to the outdoors
2	Pastured/pasture-raised	Geese are raised outdoors utilizing movable enclosures located on grass after 3 weeks
3	Special for foie gras	Geese are raised for a specific number of days conventionally or in a free range. And then they are restricted indoors and fed with feedstuffs containing increasing yellow maize for two weeks. In the next three weeks, they are manually or mechanically filled with cooked yellow maize, 3 to 4 times per day, of 100g to 150g for one week, and of 300g to 400g for another week, and then of 400g to 500g for the last week.
4	High quality	Geese are raised with grass and feeds that do not contain pesticides, growth promoters and products derived from genetically modified organisms.
5	Superior quality	Geese are raised under special conditions and feeding regime, with grass and feeds that do not contain pesticides, growth promoters and products derived from genetically modified organisms.
6	Organic [**]	Production methods conform to the legislation of the importing country concerning organic production

Production system code (data field 6)	*Category* *	*Description*
7– 8	Codes not used	
9	Other	Any other production system agreed between buyer and seller

* In order to indicate types of farming on the labelling, this should be conformed to relevant legislation of the importing country.

** Organic production systems include specific feeding systems. The option "organic" is therefore not repeated under feeding system.

3.5.4 Feeding system

The purchaser may specify a feeding system. In any case the feeding has to be in conformity with the regulations in force in the importing country. If no such regulation exists, the feeding system shall be agreed between buyer and seller.

Feeding system code (data field 7)	*Description*
00	Not specified
01	Conventional
02– 09	Codes not used
10	FM free
11	FM & IAO free
12	FM, IAO & GP free
13	FM, IAO, GP & GMO free
14	FM & GP free
15	FM, GP & GMO free
16	FM & GMO free
17 – 29	Codes not used
30	IAO free
31	IAO & GP free
32	IAO & GMO free
33	IAO, GP & GMO free
34 – 49	Codes not used
50	GP free
51	GP & GMO free
52 – 59	Codes not used
60	GMO free
61 – 98	Codes not used
99	Can be used to describe any other feeding system agreed between buyer and seller.

FM free Free from fish meal.

IAO free Free from ingredients of animal origin.

GP free Free from growth promoters [5].

GMO free Free of products derived from genetically modified organisms.

The definitions of the terms above must be in conformity with the legislation of the importing country.

3.5.5 Slaughter system

The purchaser may specify a slaughter system. The slaughter always has to be in conformity with the regulations in force in the importing country. If no such regulation exists, the slaughter system shall be agreed between buyer and seller.

Slaughter system code (data field 8)	*Category*	*Description*
0	Not specified	
1	Conventional	Stunned prior to bleeding
2	Kosher	Appropriate ritual slaughter procedures used
3	Halal	Appropriate ritual slaughter procedures used
4 – 8	Codes not used	
9	Other	Any other authorized method of slaughter must be agreed between buyer and seller

3.5.6 Chilling system

The purchaser may specify chilling systems as indicated in the table below.

The following chilling systems may cause weight gain through technically unavoidable water retention. The product description/label must contain the percentage of water contained in the product if it exceeds the technological limits as defined in the legislation of the importing country. If such legislation does not exist, those limits must be agreed between buyer and seller. The methods used for the determination of the water content must be agreed between buyer and seller.

Chilling system code (data field 9)	*Category*	*Description*
0	Not specified	
1	Immersion chilled (no additives)	Product chilled by movement through reverse-flowing cold water
2	Immersion chilled (additives)	Product chilled by movement through reverse-flowing cold water containing anti-microbial agents
3	Air chilled (no additives)	Product chilled by cold air
4	Air chilled (additives)	Product chilled by cold air containing anti-microbial agents

[5] Growth promoters include hormones or antibiotics in excess of veterinarian recommended dosages.

Chilling system code (data field 9)	*Category*	*Description*
5	Air-spray chilled (no additives)	Product chilled by cold air interspersed with fine water spray
6	Air-spray chilled (additives)	Product chilled by cold air interspersed with fine water spray containing anti-microbial agents
7 - 8	Codes not used	
9	Other	Can be used to describe any other chilling system agreed between buyer and seller

3.5.7 Anti-microbial treatments

The following anti-microbial treatments may take place before or after chilling. These can include physical, chemical or biological treatments either separately or in combination, meeting relevant legislation in the importing country.

Treatment code (data field 10)	*Category*	*Description*
0	Not specified	
1	Without any anti-microbial treatment	No anti-microbial treatment has been used
2	With specified anti-microbial treatment(s)	The specific treatment(s) must be agreed upon between buyer and seller
3 – 9	Codes not used	

3.6 Quality level

A quality level for carcases or parts can be specified as follows:

Quality code (data field 11)	*Category*	*Description*
0	Not specified	
1	Level 1	Product meets highest quality level *
2	Level 2	Product meets second quality level *
3 – 8	Codes not used	
9	Other	Other quality level or system agreed between buyer and seller

* If used, the quality level should conform to relevant legislation of the importing country. If such legislation does not exist, the definition of the quality level should be agreed between buyer and seller.

3.7 Labelling information to be mentioned on the packaging or affixed to the marketing units of goose carcases and parts

All labelling information must be verifiable (see also 3.5.1)

3.7.1 Mandatory information

Without prejudice to national requirements of the importing countries, the following list contains information that must be listed on product labels on packed goose carcases and parts:

- Name of the product
- Health stamp / inspection stamp
- Sell-by/use-by date as required by each country
- Storage conditions: e.g. "Store at or below XX ° C", according to table 3.4 Appropriate identification of packer, distributor or dispatcher
- Net weight in kilograms (kg) and optionally pounds (lb)

3.7.2 Other product claims

Other product claims may be listed on product labels as required by the importing country's legislation, or at the buyer's request or as chosen by the processor. If listed, such product claims must be verifiable (see also 3.5.1).

Examples of such product claims include the following.

- Country of birth
- Country (ies) of raising
- Country of slaughter
- Country (ies) of processing/cutting
- Country (ies) of packing
- Country of origin: In this standard the term "country of origin" is reserved to indicate that birth, raising, slaughter, processing/cutting and packing have taken place in the same country.
- Production and feeding systems
- Processing/packaging date
- Quality/grade/classification
- Slaughtering procedures
- Chilling system
- Water content in percentage according to 3.5.6
- Goose breed

3.8 Provisions concerning conformity-assessment requirements

The purchaser may request third-party conformity assessment of the product's quality/grade/classification, purchaser-specified options of the trade standard, and/or animal identification. Individual conformity assessments or combinations may be selected as follows:

Quality/grade/classification conformity assessment (quality): a third party examines and certifies that the product meets the quality level requested. The name of the third-party certifying authority and quality grade standard to be used must be designated as noted in 3.1.

Trade standard conformity assessment (trade standard): a third party examines and certifies that the product meets the purchaser-specified options as specified in this trade standard, except for quality level. The name of the third-party certifying authority must be designated as noted in 3.1. Optionally, the purchaser may indicate specific purchaser specified options to be certified after the name of the third-party certifying authority.

Goose or batch identification conformity assessment (goose/batch ID): a third party examines and certifies that the product meets specified requirements. The name of the third-party certifying authority and the requirements must be designated as noted in 3.1.

Conformity assessment code (data field 14)	*1) Category*
0	Not specified
1	Quality/grade/classification (quality) conformity assessment
2	Trade standard conformity assessment
3	Goose /batch identification (goose/batch ID) conformity assessment
4	Quality and trade standard conformity assessment
5	Quality and goose/batch ID conformity assessment
6	Trade standard and goose/batch ID conformity assessment
7	Quality, trade standard, and goose/batch ID conformity assessment
8	Code not used
9	Other

3.9 Provisions concerning packing, storage, and transport

The conditions of storage before dispatch and the equipment used for transportation shall be appropriate to the physical and, in particular, to the thermal condition of the goose carcases and parts (chilled or frozen) and shall be in accordance with the requirements of the importing country. Attention is drawn to the provisions of the *UNECE Agreement on the International Carriage of Perishable Foodstuffs and on the Special Equipment to be Used for Such Carriage (ATP)* (ECE/TRANS/165).

3.9.1 Piece weight

A "piece" is a whole bird, a bird cut into pieces, or a part from a bird as specified by the product description. Piece weight shall not include the weight of packaging materials. The weight can also be indicated as a weight range. In this case, the definition of the weight ranges and their application and verification must be agreed between buyer and seller.

Buyer and seller may agree on individual product piece weight as follows:

Piece weight code (data field P1)	*Category Description*
0	Not specified
1	Weight range specified
2	Weight specified
3 – 8	Codes not used
9	Other

3.9.2 Primary packaging

The primary packaging is in direct contact with the product and is used to segregate the product into consumer- or institutional -sized units, and is placed inside a shipping container during transport. One or more pieces may be enclosed in a primary packaging. The primary packaging may be specified as follows:

Primary packaging code (data field P2)	*Category*	*Description*
00	Not specified	
01	Plastic bag	Packaging made from flexible, plastic film to enclose product that is closed by commercial methods. A plastic-film liner in a box is considered part of the shipping container and not an internal package.
02	Plastic bag, vacuum packaged	A plastic bag or other similar material that adheres to the product through the removal of air by vacuum and a heat-sealing closure.
03	Plastic bag, resealable	A plastic bag or other similar material that has an interlocking seal that can be repeatedly opened and closed.
04	Plastic bag, with modified atmosphere	A plastic bag or other similar material that is filled with a gas and sealed to assist in maintaining product quality.
05	Bubble pack, portion control	A plastic bag or other similar material that is used to enclose individual servings of product.
06	Tray pack	A flat bottom, tray-shaped container made of polystyrene or other similar plastic material. Product is placed in the tray and then over-wrapped with a plastic film that encloses the product. A moisture-absorbing pad may be placed in the tray under the product to absorb excess moisture.
07	Tray pack, with modified atmosphere	A shallow, flat bottom container made of polystyrene or other similar plastic material. Product is placed in the tray over a moisture-absorbing pad, then over-wrapped with a plastic film that encloses the tray and the product, and gas is added, and the package sealed to assist in maintaining product quality.
08	Cup/tub	Container made of paper, plastic, or other rigid, waterproof material with a flat bottom and a lid closure.

Primary packaging code (data field P2)	*Category*	*Description*
09	Carton	A paper container that holds the product and is packed inside a packing container. The carton may: (1) have an impregnated and/or coated wax surface, or (2) be lined with a plastic-film or other polyethylene bag. The carton is closed using commercial methods. If this packaging is selected, the purchaser must also specify the type of packing container into which the carton is placed.
10 – 97	Codes not used	
98	Not packaged	Product is not packaged into consumer- or institutional-sized units (e.g. product is packed directly in a packing container such as a returnable plastic container, lined box, or bulk bin).
99	Other	

3.9.3 Consumer labelling

Consumer labelling of the primary package may be specified as follows:

Consumer labelling code (data field P3)	*Category Description*
0	Not specified
1	Labelled: consumer labels shall be present on packages. They must be in accordance with the requirements of the country of destination.
2	Not labelled
3 – 9	Codes not used

3.9.4 Weight of the primary package

The weight of the primary package contents is the sum of the weight of the pieces contained, as defined in 3.9.1. The weight can also be indicated as a weight range. In this case, the definition of the weight ranges and their application and verification must be agreed between buyer and seller.

Primary package weight code (data field P4)	*Category Description*
0	Not specified
1	Weight range specified
2	Weight specified
3 – 8	Codes not used
9	Other

3.9.5 Secondary packaging

Secondary packaging is used to protect and identify the product during transport. Secondary packages consist of one or more primary packages. They must be labelled in accordance with

the requirements of the country of destination. Secondary packaging may be specified as follows:

Secondary packing code (data field P5)	*Category*	*Description*
0	Not specified	
1	Box, unlined and unwaxed	Container made from corrugated paper. Closed using tape, straps, or other commercially acceptable methods
2	Box, lined and unwaxed	Corrugated paper container that has a plastic-film bag lining the inside of the container. Closed using tape, straps, or other commercially acceptable methods
3	Box, unlined and waxed	Corrugated paper box impregnated and/or coated with wax to waterproof the container. Closed using tape, straps, or other commercially acceptable methods
4	Container, returnable	Container or "tote" made of plastic or other authorized material that is recovered by the processor after delivery.
5	Bulk bin, non-returnable	Large corrugated paper container that is not recovered by the processor after delivery, which may or may not be wax impregnated or lined with a plastic-film bag.
6	Bulk bin, returnable	Large container made of plastic or other authorized material that is recovered by the processor after delivery.
7 – 8	Codes not used	
9	Other	

3.9.6 Secondary package weight

Secondary package weight is specified as five digits with one decimal place (0000.0kg). Secondary package weight tolerances and weight ranges to be determined by the buyer and seller as noted in 3.9.1.

Secondary package weight code (data field P6)	*Category Description*
00000	Not specified
00001 – 99999	Specify five-digit piece weight (0000.0) in kilograms

3.9.7 Goose meat packaging and packing coding format

The following table demonstrates the general application of the coding format for describing packaging and packing for goose:

Data field	*Description*	*Section*	*Code range*
P1	Piece weight	3.9.1	0-9
P2	Primary packaging	3.9.2	00-99
P3	Primary packaging consumer labelling	3.9.3	0-9
P4	Primary package weight	3.9.4	0-9
P5	Secondary packaging	3.9.5	0-9
P6	Secondary package weight	3.9.6	00000-99999

4. UNECE Code for purchaser requirements for goose meat

4.1 Definition of the code

The UNECE code for purchaser requirements for goose meat has 14 fields and 20 digits (2 digits unused) and is a combination of the codes defined in sections 3 and 5.

No.	*Name*	*Section*	*Code Range*
1	Species	3.2	00 – 99
2	Product/part	5	0000 – 9999
3a	Bone	3.3.2	0 – 9
3b	Skin	3.3.3	0 – 9
4	Refrigeration	3.4	0 – 9
5	Category	3.5.2	0 – 9
6	Production system	3.5.3	0 – 9
7	Feeding system	3.5.4	00 – 99
8	Slaughter system	3.5.5	0 – 9
9	Chilling system	3.5.6	0 – 9
10	Anti-microbial treatment	3.5.7	0 – 9
11	Quality	3.6	0 – 9
12	Field not used	–	0 – 9
13	Field not used	–	0 – 9
14	Conformity assessment	3.8	0 – 9

4.2 Example

The following example describes a deep-frozen, whole young goose with head, neck and feet that was organically grown and raised, with no fishmeal used in the feed, air chilled without additives, and without anti-microbial treatments. The goose is of the highest quality and the quality and trade standard are to be certified by a company specified by the buyer.

This item has the following UNECE Goose Meat Code: **7301011161510031 1004**

No.	*Name*	*Requirement*	*Value*
1	Species	Goose	73
2	Product/part	Whole goose without giblets with head and feet	0101
3a	Bone	Bone-in	1
3b	Skin	Skin-on	1
4	Refrigeration	Deep frozen	6
5	Category	Young geese	1
6	Production system	Organic	5
7	Feeding system	Fish meal free	10
8	Slaughter system	Not specified	0
9	Chilling	Air chilled, no additives	3
10	Anti-microbial treatments	Without any anti-microbial treatment	1
11	Quality	Quality level 1	1
12	Field not used	–	0
13	Field not used	–	0
14	Conformity assessment	Quality and trade standard conformity assessment	4

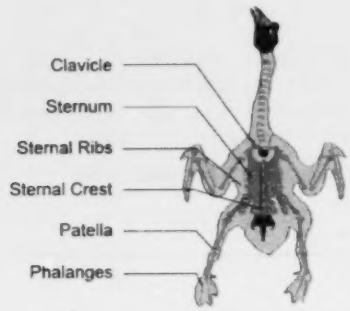
5. Carcases and Parts descriptions

5.1 Multilingual index of products

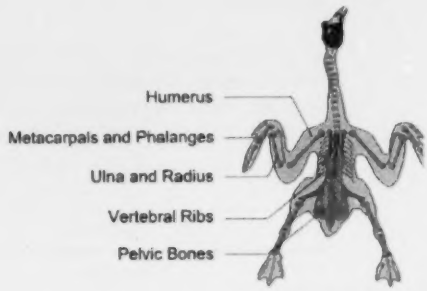
[The multilingual index of products will be generated from the translated versions of the meat cuts.]

5.2 Goose skeletal diagram explanation

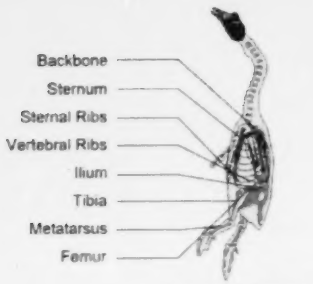
Two of the three skeletal diagrams of a whole adult goose shown below are used to illustrate the composition of each goose product. These three diagrams show the major bones of the goose in dorsal or back view (in red), ventral or breast view (in green), and lateral or side view (in yellow). The shaded areas of views for the particular product represent the portion and muscles of the goose included in that product.



Ventral View



Dorsal View



Lateral View

5.3 Goose meat parts

0101 WHOLE GOOSE WITHOUT GIBLETS, WITH HEAD AND FEET

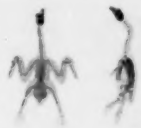
A "whole goose without giblets, with head and feet" consists of an intact carcase with the head and feet attached. All parts, including the breast, thighs, drumsticks, wings, back and abdominal fat are also attached. The gizzard, heart and liver are removed. The oil gland and tail may or may not be present.

0102 WHOLE GOOSE WITHOUT GIBLETS, WITH HEAD

A "whole goose without giblets, with head" consists of an intact carcase with the head attached with all parts, including the breast, thighs, drumsticks, wings, back and abdominal fat. The feet, gizzard, heart and liver are removed. The oil gland and tail may or may not be present.

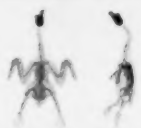
0103 WHOLE GOOSE WITHOUT GIBLETS, WITH WHOLE NECK

A "whole goose without giblets, with whole neck" consists of an intact carcase with the whole neck attached with all parts, including the breast, thighs, drumsticks, wings, back and abdominal fat. The head, feet, gizzard, heart, and liver are removed. The oil gland and tail may or may not be present.



0104 WHOLE GOOSE WITHOUT GIBLETS, WITH HALF NECK

A "whole goose without giblets, with half neck" consists of an intact carcase with one-half of neck attached with all parts, including the breast, thighs, drumsticks, wings, back and abdominal fat. The head, one half of neck, feet, gizzard, heart, and liver are removed. The oil gland and tail may or may not be present.



0105 WHOLE GOOSE WITH GIBLETS

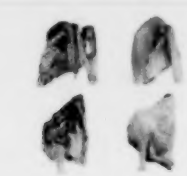
A "whole goose with giblets" consists of an intact carcase with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The head and feet are removed. The oil gland and tail may or may not be present. The gizzard, heart, liver and neck with or without skin (giblet pack) are included as separated parts.

0106 WHOLE GOOSE WITHOUT GIBLETS

A "whole goose without giblets" consists of an intact carcase with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The neck, feet, gizzard, heart and liver are removed, and the oil gland and tail may or may not be present.

0201 TWO-PIECE CUT-UP (SPLIT GOOSE)

A "2-piece cut-up" is produced by splitting a whole goose without giblet (0106) end to end through the back and breast to produce approximately equal left and right carcase halves. The oil gland, tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

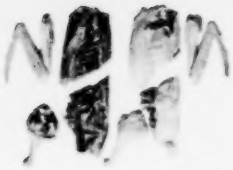


0202 FOUR-PIECE CUT-UP (QUARTERED GOOSE)

A "4-piece cut-up" is produced by cutting a whole goose without giblet (0106) into 2 breast quarters with wings attached and 2 leg quarters. The oil gland, tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

0203 SIX-PIECE CUT-UP

A "6-piece cut-up" is produced by cutting a whole goose without giblet (0106) into 2 split breasts with back, wings and rib portions, 2 whole wings and 2 whole legs with back portion. The oil gland, tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.



0204 EIGHT-PIECE CUT-UP

An "8-piece cut-up" is produced by cutting a whole goose without giblet (0106) into 2 split breasts with back and rib portions, 2 drumsticks, 2 thighs with back portion, and 2 whole wings. The oil gland, tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

0301 FRONT HALF

A "front half" is produced by cutting a whole goose without giblet (0106) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The front half consists of a full breast with the adjacent back portion and the whole wings.

0302 FRONT HALF WITH FIRST SEGMENT WINGS

A "front half with first segment wing" is produced by cutting a whole goose without giblet (0106) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The second and third wings are removed. The product consists of a full breast with the adjacent back portion and the first wing.

0303 FRONT HALF WITHOUT WINGS

A "front half without wings" is produced by cutting a whole goose without giblet (0106) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. All the wings are removed. The product consists of a full breast with the adjacent back portion.

0304 FRONT HALF WITHOUT BACK

A "front half without back" is produced from a front half (0301) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The neck skin and back are removed. The front half without back consists of the entire breast with ribs, tenderloins (*M. pectoralis minor)* and whole wings.

0305 FRONT HALF WITHOUT BACK WITH FIRST SEGMENT WINGS

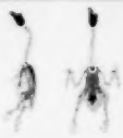
A "front half without back with first segment wings" is produced from a front half (0301) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs and removing the second and third segment wings. The neck skin and back are removed. The product consists of the entire breast with ribs, tenderloins and the first segment wings.

0306 FRONT HALF WITHOUT BACK AND WINGS

A "front half without back and wings" is produced from a front half (0301) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs and removing all the wings. The neck skin and back are removed. The product consists of the entire breast with ribs and tenderloins.

0401 BACK HALF (SADDLE)

A "back half" is produced by cutting a whole goose without giblets (0106) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The back half consists of both legs with the adjoining portion of the back and adjacent abdominal fat. The oil gland may or may not be removed. The tail is attached.



0402 BACK HALF WITHOUT TAIL

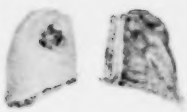
A "back half without tail" is produced from back half (0401) by removing tail at the joint connecting the vertebrae (back bones) and the coccygeal vertebra. The product consists of both legs with the adjoining portion of the back and adjacent abdominal fat. The tail is not attached.

0501 FRONT QUARTER

A "front quarter" is produced by cutting a front half (0301) into two approximately equal portions along the center of the sternum. The front quarter consists of one half of whole breast with attached rib meat, tenderloin, bones and the whole wing.

0502 FRONT QUARTER WITH FIRST SEGMENT WING

A "front quarter with first segment wing" is produced by cutting a front half with first segment wings (0302) into two approximately equal portions along the center of the sternum. The product consists of one half of whole breast with attached rib meat, tenderloin, bones and the first segment wings.



0503 FRONT QUARTER WITHOUT WING

A "front quarter without wing" is produced by cutting a front half without wings (0303) into two approximately equal portions along the center of the sternum. All the wings are removed. The product consists of one half of whole breast with attached rib meat, tenderloin, and bones.

0504 FRONT QUARTER WITHOUT BACK WITH FIRST SEGMENT WING

A "front quarter without back with first segment wing" is produced by cutting a front half without back with first segment wing (0305) into two approximately equal portions along the center of the sternum. The first segment wing remains attached.

0505 FRONT QUARTER WITHOUT BACK AND WING

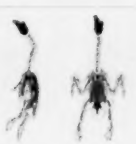
A "front quarter without back and wing" is produced by cutting a front half without back (0306) into two approximately equal portions along the center of the sternum.

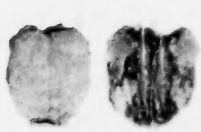
0601 WHOLE BREAST

A "whole breast" is produced by cutting horizontally a front half (0301) at the joint of humerus and clavicle. The whole breast consists of intact breast meat (pectoralis major and minor), wishbone, ribs and the attached skin.

0602 SKINLESS WHOLE BREAST

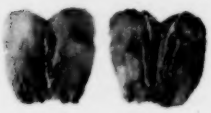
A "skinless whole breast" is produced by cutting horizontally a front half (0301) at the joint of humerus and clavicle and removing the skin. The whole breast consists of intact breast meat (*pectoralis major* and *minor*), wishbone and ribs. The skin is removed.





0603 BONELESS WHOLE BREAST

A "boneless whole breast" is produced from whole breast (0601) by removing all bones. The boneless whole breast consists of intact breast meat (*pectoralis major* and *minor*) and the attached skin.



0604 BONELESS WHOLE BREAST WITHOUT SKIN

A "boneless whole breast without skin" is produced from whole breast (0601) by removing all bones. The boneless whole breast consists of intact breast meat (*pectoralis major* and *minor*). The skin is removed.

0605 BONELESS WHOLE BREAST WITHOUT TENDERLOINS

A "boneless whole breast without tenderloins" is produced from boneless whole breast without skin (0604) by removing tenderloins. The product just consists of intact *pectoralis major* muscles.

0606 TENDERLOINS, TENDON TIP ON

A "tenderloin with tendon tip on" is produced by separating the inner pectoralis muscle (*M. pectoralis minor)* from the breast and the sternum. The product consists of a single intact muscle with embedded tendon.

0607 TENDERLOINS, TENDON TIP OFF

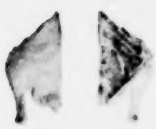
A "tenderloin with tendon tip off" is produced by separating the inner pectoralis muscle (*M. pectoralis minor)* from the breast and the sternum. The protruding portion of tendon is removed.

0608 BONELESS BREAST STRIPS

"Boneless breast strips" are produced by cutting boneless whole breasts (0603) into small long pieces. Thickness should be between 0.5 cm to 1.0 cm.

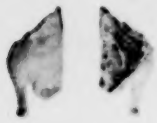
0609 BONELESS WHOLE GOOSE

"Boneless whole goose" consists of a carcass with the breast, thigh, and drumstick meat intact. The head and neck with skin, feet, gizzard, heart liver, oil gland, tail and abdominal fat are removed. The wings may or may not be removed but all bones are removed.



0701 BACK QUARTER WITH TAIL

A "back quarter with tail" is produced by cutting a back half (0401) into two approximately equal portions along the center of the backbone. The back quarter consists of a leg with the adjoining portion of the back and adjacent abdominal fat. The oil gland may or may not be removed. The tail is attached.



0702 BACK QUARTER WITHOUT TAIL

A "back quarter without tail" is produced by cutting a back half without tail (0402) into two approximately equal portions along the center of the backbone. The back quarter consists of a leg with the adjoining portion of the back and adjacent abdominal fat. The oil gland and the tail are removed.

0801 WHOLE LEG (SHORT-CUT LEG)

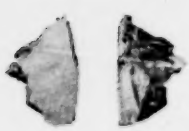
A "whole leg (short-cut leg)" is produced by separating a leg from a back half (0401) between the junction of the femur and pelvic bone. The back is removed. The whole leg consists of the thigh and drumstick with associated skin and abdominal fat.

0802 WHOLE LEG, PROCESSED

A "processed whole leg" is produced from the whole leg (0801) by removing the abdominal fat and skin.

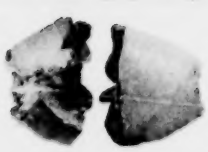
0901 THIGH

A "thigh" is produced by cutting a whole leg (0801) at the joint between the tibia and the femur. The drumstick and patella are removed. Meat adjacent to the ilium (oyster meat) may or may not be present.



0902 THIGH WITH BACK PORTION

A "thigh with back portion" is produced by cutting a back quarter with tail (0701) at the joint between the tibia and the femur. The drumstick, patella, and abdominal fat are removed. The thigh with back portion consists of the thigh, attached back portion, and associated fat. The tail and meat adjacent to the ilium (oyster meat) may or may not be present.



0903 BONELESS THIGH

A "boneless thigh" is produced by cutting a whole leg (0801) at the joint between the tibia and the femur. The drumstick, patella, femur bone, and meat adjacent to the ilium (oyster meat) are removed. The boneless thigh consists of the thigh meat.

1001 DRUMSTICK

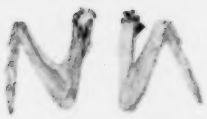
A "drumstick" is produced by cutting a whole leg (0801) through the joint between the tibia and femur. The thigh is removed. The drumstick consists of the drumstick and patella. The skin is attached.

1002 DRUMSTICK, PROCESSED

A "processed drumstick" is produced from drumstick (1001) by removing the skin and fat.

1003 SLANT-CUT DRUMSTICK

A "slant-cut drumstick" is produced by cutting whole leg (0801) along the tibia of the drumstick and through the joint between the tibia and femur. The thigh and a portion of the meat on one side of the drumstick are removed. The slant-cut drumstick consists of a portion of the tibia, fibula, patella and associated muscles.



1101 WHOLE WING

A "whole wing" is produced by cutting the wing from a whole bird without giblets (0106) at the joint between the humerus and the backbone. The whole wing consists of the first segment (drummette) containing the humerus that attaches the wing to the body, the second segment (flat) containing the ulna and radius, and the third segment (tip) containing the metacarpals and phalanges.

1102 FIRST AND SECOND SEGMENT WING (V-WING)

A "first and second segment wing" is produced by cutting a whole wing (1101) between the second and third wing segments. The third segment (tip) is removed. The first and second segment wing consists of the segment containing the humerus that attaches the wing to the body (drummette), and the segment containing the ulna and radius (flat).

1103 SECOND AND THIRD SEGMENT WING (2-JOINT WING, WING PORTION)

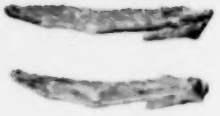
A "second and third segment wing" is produced by cutting a whole wing (1101) between the first and second wing segments. The first segment (drummette) is removed. The second and third segment wing consists of the segment containing the ulna and radius (flat), and the segment containing the metacarpals and phalanges (tip)

1104 FIRST SEGMENT WING (WING DRUMMETTE)

A "first segment wing" is produced by cutting a whole wing (1101) between the first and second segments. The second and third segments are removed. The first segment wing consists of the first segment containing the humerus that attaches the wing to the body.

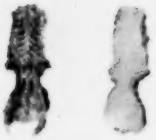
1105 SECOND SEGMENT WING (WING FLAT, MID-JOINT)

A "second segment wing" is produced by cutting a whole wing (1101) between the first and second segments and the second and third segments. The first and third segments (drummette and tip) are removed. The second segment wing consists of the second segment containing the ulna and radius.



1106 THIRD SEGMENT WING (WING TIP, FLIPPER)

A "third segment wing" is produced by cutting a whole wing (1101) between the second and third segments. The first and second segments (drummette and flat) are removed. The third segment wing consists of the third segment containing the metacarpals and phalanges.

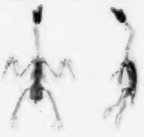


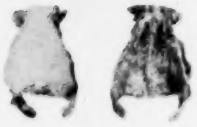
1201 WHOLE BACK

A "whole back" is produced by cutting a whole bird without giblets (0106) perpendicular to the backbone at the junction of the neck. A cut is then made parallel along each side of the backbone through the vertebral ribs down to the base of the ilium, and along the outer edge of the pelvic bones. The whole back consists of the entire backbone, ilium, and pelvic bones with attached meat and skin. The tail, abdominal fat, and portions of the kidneys and testes may or may not be present.

1202 UPPER BACK

An "upper back" is produced by cutting a front half without wings (0303) along each side of the backbone to remove the breast and vertebral ribs. The upper back consists of the upper backbone (approximately 1.6 cm (5/8 inch) in width) with attached meat and skin.



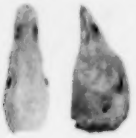


1203 LOWER BACK

A "lower back" is produced by cutting a back half (0401) through the joint between the femur and the pelvic bone to remove each of the legs. The lower back consists of the lower backbone, ilium, and pelvic bones with attached meat and skin. The tail, abdominal fat, and portions of the kidneys and testes may or may not be present.

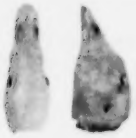
1204 LOWER BACK WITH THIGH

A "lower back with thigh" is produced by cutting a back half (0401) through the joint between the thigh and drumstick to remove each of the drums. The lower back with thigh consists of the lower backbone, thighs, ilium, and pelvic bones with attached meat and skin. The tail, abdominal fat, and portions of the kidneys and testes may or may not be present.



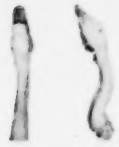
1301 HEAD WITH TONGUE

A "head" is produced from a whole goose with head (0102) by cutting the carcase at the upper neck and removing the carcase. The head consists of the skull bones and contents with attached beak, meat and skin.



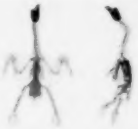
1302 HEAD WITHOUT TONGUE

A "head without tongue" is produced from a head (1301) by removing tongue. The head without tongue consists of the skull bones and contents with attached beak, meat and skin. The tongue is not attached.



1303 HEAD WITH WHOLE NECK

A "head with whole neck" is produced from a whole goose without giblets with head (0102) by cutting at the shoulder joint after separating the whole goose without giblets (0106). The head with neck consists of the skull bones, beak and the whole neck with meat and skin. The tongue may or may not be attached.



1304 HEAD WITH HALF NECK

A "head with half neck" is produced from a whole goose without giblets with head (0102) by cutting at the half of neck after separating the whole goose with half neck (0104). The head with half-neck consists of the skull bones, beak and a portion of neck with meat and skin. The tongue may or may not be attached.

1305 TONGUE

A "tongue" consists of the tongue blade with the hyoid bones (without the stylohyoid). The larynx, three tracheal rings, lymph nodes, salivary glands, fat and associated fat on the lateral and ventral surface of the tongue must be trimmed.

1401 NECK

A "neck" is produced by cutting the upper part from the carcase at the shoulder joint and removing the head. The neck consists of the neck bones with attached meat and/or skin.

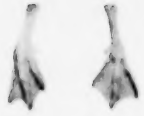
1501 TAIL

The "tail" is produced by cutting the carcase through backbones and the base of the ilium, and removing the carcase. The tail consists of the tailbones with attached meat and skin.

The oil gland is usually removed.

1601 PAWS, PROCESSED

A "processed paw" is produced by cutting a carcase leg through the metatarsus approximately at the metatarsal spur. The nail sheaths, thin yellow epidermal skin covering the paw, and carcase are removed. A processed paw consists of a portion of the metatarsus and four digits (phalanges) with attached meat and skin.

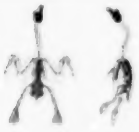


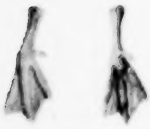
1602 FEET, PROCESSED

A "processed foot" is produced by cutting a carcase leg at the joint between the metatarsus and the tibia. The carcase is removed. The nail sheaths and thin yellow epidermal skin covering the foot are removed. A processed foot consists of the metatarsus and four digits (phalanges) with attached meat and skin.

1603 PAWS, UNPROCESSED

An "unprocessed paw" is produced by cutting a carcase leg at the joint between the metatarsus approximately at the metatarsal spur. The carcase is removed. A paw consists of a portion of the metatarsus and four digits (phalanges) with attached meat and skin. The nail sheaths and thin yellow epidermal skin covering the paw are not removed.





1604 FEET, UNPROCESSED

An "unprocessed foot" is produced by cutting a carcase leg at the joint between the metatarsus and the tibia. The carcase is removed. A foot consists of the metatarsus and four digits (phalanges) with attached meat and skin. The nail sheaths and thin yellow epidermal skin covering the foot are not removed.

1701 GIZZARDS, BUTTERFLY-CUT

The "butterfly-cut gizzard" is removed from a carcase body cavity. Gizzards are cut open horizontally and processed by removing the inner lining and contents. Fat and other adhering organs are removed. The butterfly-cut gizzard consists of one slightly irregularly shaped, muscular portion of the digestive canal.

1702 GIZZARDS, V-STYLE CUT

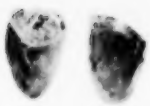
The "v-style cut gizzard" is removed from a carcase body cavity. Gizzards are cut open vertically and processed by removing the inner lining and contents. Fat and other adhering organs are removed. The v-style cut gizzard consists of one slightly irregularly shaped, muscular portion of the digestive canal.

1801 LIVER

The "liver" is removed from a carcase body cavity. The bile sac (gall bladder) is removed. The liver consists of a smooth brownish to reddish coloured organ with one or more lobes that is irregular in shape and size.

1802 FAT GOOSE LIVER

The "fat goose liver" is removed from a carcase body cavity. The bile sac (gall bladder) is removed. The liver consists of a smooth yellowish to white coloured organ with one or more lobes that is irregular in shape and size. The liver is used for the production of foie gras, which contains high level of fat and its weight is usually higher than 500 grams.



1901 HEARTS, CAP-OFF

The "cap-off heart" is removed from a carcase body cavity. Fat attached to the heart and the pericardial sac is removed. The cap-off heart consists of a muscular organ that circulates blood.

1902 HEARTS, CAP-ON

The "cap-on heart" is removed from a carcase body cavity. Fat attached to the heart, the pericardial sac and the aortal cap are not removed. The cap-on heart consists of a single muscular piece that circulates blood with associated heart tissue.

2001 BREAST SKIN

"Breast skin" consists of the exterior layer of tissue that encloses the breast area from a carcase, whole breast, or split breast. The neck skin is not present.

2002 THIGH/LEG SKIN

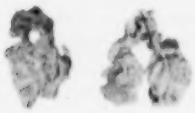
"Thigh/leg skin" consists of the exterior layer of tissue that encloses the thigh or leg area of a carcase, back half, or leg.

2003 BODY SKIN

"Body skin" consists of the exterior layer of tissue that encloses the entire carcase, excluding the neck area.

2004 NECK SKIN

"Neck skin" consists of the exterior layer of tissue that encloses the neck area of a carcase.



2101 ABDOMINAL FAT (LEAF FAT)
"Abdominal fat" consists of a mass of adipose tissue located in the abdominal cavity adjacent to the pelvic bones.

2201 TESTES
"Testes" are removed from a carcase body cavity. Testes consist of membrane-covered, bean-shaped bodies that are the male goose reproductive organs.

2301 2-PRODUCT COMBINATIONS (2-PRODUCT COMBO)
A "two-product combination" consists of two goose parts (e.g. drumsticks and thighs) or products (e.g. gizzards and livers) that are packaged together or packed in the same package or shipping container.

When placing an order, indicate in writing the product/part code for each product to be delivered, and include the product ratio (e.g. 2 drumsticks per 1 thigh, or equal proportions (1:1) of gizzards and livers).

2302 3-PRODUCT COMBINATIONS (3-PRODUCT COMBO)
A "three-product combination" consists of three goose parts (e.g. drumsticks, thighs, and wings) or products (e.g. necks, gizzards, and livers) that are packaged together or packed in the same package or shipping container.

When placing an order indicate in writing the product/cut code for each product to be delivered, and include the product ratio (e.g. 2 drumsticks and 2 wings, per 1 thigh, or equal proportions (1:1:1) of necks, gizzards, and livers).

2303 4-PRODUCT COMBINATIONS (4-PRODUCT COMBO)
A "four-product combination" consists of four goose parts (e.g. breast, drumsticks, thighs, and wings) or products (e.g. necks, gizzards, livers, and hearts) that are packaged together or packed in the same package or shipping container.

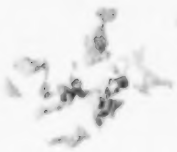
When placing an order indicate in writing the product/cut code for each product to be delivered, and include the product ratio (e.g. equal proportions (1:1:1:1) of breasts, drumsticks, thighs, and wings).

2401 TRIMMINGS
"Trimmings" are produced by removing all small portions of meat from carcases or parts. The bones are removed. The trimming consists of random size pieces of boneless meat. All trimmings are covered.

2402 BREAST TRIMMINGS
"Breast trimmings" are produced by removing small portions of breast meat from breasts. The bones are removed. The breast trimming consists of random size pieces of boneless breast meat.

2403 THIGH TRIMMINGS

"Thigh trimmings" are produced by removing small portions of thigh meat from thighs. The bones are removed. The thigh trimming consists of random size pieces of boneless thigh meat.



2404 DRUMSTICK TRIMMINGS

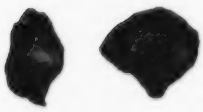
"Drumstick trimmings" are produced by removing small portions of drumstick meat from drumsticks, carcases or parts. The bones are removed. The drumstick trimming consists of random size pieces of boneless drumstick meat.

2405 ILIUM MEAT (OYSTER)

"Ilium meat" consists of the boneless meat adjacent to the ilium bone.

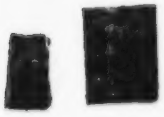
2406 INTESTINES (CHITTERLINGS)

The "intestines" are produced by removing the digestive tube from the carcase. The intestines consist of the alimentary canal, which extends from the stomach to the anus emptied of their content and processed.



2407 BLOOD, UNPROCESSED

The "unprocessed blood" is produced by removing blood from the live goose during bleeding. The unprocessed goose blood consists of the blood cells, blood plasma, and other contents. The blood may or may not be coagulated.



2408 BLOOD, PROCESSED

The "processed blood" is produced by removing blood from the live goose during bleeding and treating by high or low temperature.

United Nations ECE/CTCS/WP.7/2018/6

Economic and Social Council

Distr.: General
3 September 2018

Original: English

Economic Commission for Europe

Steering Committee on Trade Capacity and Standards

Working Party on Agricultural Quality Standards

Seventy-fourth session
Geneva, 12-14 November 2018
Item 8 of the provisional agenda
Specialized Section on Standardization of Meat

Ovine meat

Submitted by the secretariat

The following document is submitted to the Working Party for adoption as the revised UNECE Standard for Ovine Meat. It is prepared according to ECE/CTCS/2017/10 section II c and ECE/CTCS/2018/2 section VII a.

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1. Introduction

1.1 UNECE Standards for meat products

[For an introduction, list of species, scope and application of the meat standard, please refer to ECE/CTCS/WP.7/2018/7.]

1.2 Adoption and publication history

In the first edition (agreed by the Specialized Section in May 2003 – see TRADE/WP.7/GE.11/2003/12) a number of editorial changes were made to the original text adopted. The Standard is now presented in five chapters including the former General Requirements, Ovine Specific Requirements and Carcases and Cuts Descriptions in order to align it with the other standards. This alignment also includes a reordering of the data fields in the ovine code and minor corrections to the carcases and cuts descriptions. The 2006 edition (based on document ECE/TRADE/C/WP.7/2006/12) collected editorial changes to the first edition of the standard. In 2012, the 2006 edition of the Standard was revised and up-dated and adopted by the Working Party at its sixty-eighth session in November 2012 (reference document: ECE/TRADE/C/WP.7/2012/6). In November 2018, the Working Party at its seventy-fourth session adopted amendments to the Standard (see ECE/CTCS/WP.7/2018/6).

2. Minimum requirements

All meat must originate from animals slaughtered in establishments regularly operated under the applicable regulations pertaining to food safety and inspection.

Carcases/cuts must be:

- Intact, taking into account the presentation.
- Free from visible blood clots, or bone dust.
- Free from any visible foreign matter (e.g. dirt, wood, metal particles[1]).
- Free of offensive odours.
- Free of obtrusive bloodstains.
- Free of unspecified protruding or broken bones.
- Free of contusions having a material impact on the product.
- Free from freezer-burn [2].
- Free of spinal cord (except for whole unsplit carcases) [3].

[Requirements for cutting, trimming and boning of cuts can also be found in ECE/CTCS/WP.7/2018/7.]

3. Purchaser-specified requirements

The following subsections define the requirements that can be specified by the purchaser together with the codes to be used in the UNECE Ovine Code (see chapter 4).

[1] When specified by the purchaser, meat items will be subject to metal particle detection.

[2] Freezer-burn is localized or widespread areas of irreversible surface dehydration indicated, in part or all, by changes from original colour (usually paler) and / or tactile properties (dry, spongy).

[3] Removal of other high risk material can be specified under 3.5.6 Post slaughter system.

3.1 Additional requirements

Additional purchaser specified requirements, which are either not accounted for in the code (e.g. if code 9 "other" is used) or that provide additional clarification on the product or packing description shall be agreed between buyer and seller and be documented appropriately.

3.2 Species

The code for ovine in data field 1 as defined in 1.1 is 40.

3.3 Product/cut

The four-digit product code in data field 2 is defined in chapter 5.

3.4 Refrigeration

Meat may be presented chilled, frozen or deep-frozen. Depending on the refrigeration method used, tolerances for product weight to be agreed between buyer and seller. Ambient temperatures should be such throughout the supply chain to ensure uniform internal product temperatures as follows:

Refrigeration code (data field 4)	*Category*	*Description*
0	Not specified	
1	Chilled	Internal product temperature maintained at not less than –1.5°C or more than +7°C at any time following the post-slaughter chilling process
2	Frozen	Internal product temperature maintained at not exceeding –12°C at any time after freezing
3	Deep-frozen	Internal product temperature maintained at not exceeding –18°C at any time after freezing
4 - 8	Codes not used	
9	Other	

3.5 Production history

3.5.1 Traceability

The requirements concerning production history that may be specified by the purchaser require traceability systems to be in place. Traceability requires a verifiable method of identification of ovine animals, carcases, cartons and cuts at all stages of production. Traceability records must be able to substantiate the claims being made and the conformity of the procedures must be certified in accordance with Provisions concerning conformity assessment requirements in section 3.12.

3.5.2 Ovine category

Ovine category code (data field 5)	*Category*	*Description*
0	Not specified	
1	Young lamb	Young lamb under 6 months of age which does

Ovine category code (data field 5)	*Category*	*Description*
		not have any permanent incisor teeth
2	Lamb	Lamb under 12 months of age which does not have any permanent incisor teeth
3	Hogget	A young male or female ovine having one but not more than two permanent incisor teeth
4	Mutton	Female or castrated male ovine having more than one permanent incisor teeth
5	Ewe mutton	Female ovine having one or more permanent incisor teeth
6	Wether mutton	Castrated male ovine having one or more permanent incisor teeth
7	Ram	Adult entire male ovine having more than one permanent incisor teeth
8	Code not used	
9	Other	

3.5.3 Production system

The purchaser may specify a production system. In any case the production has to be in conformity with the regulations in force in the importing country. If no such regulation exists, the regulation of the exporting country shall be used.

Production system code (data field 6)	*Category*	*Description*
0	Not Specified	
1	Mainly Indoors	Production methods that are based on indoor housing
2	Restricted Outdoors	Production methods that are based on limited access to free movement
3	Pasture	Production methods that are based on access to open land
4	Organic	Production methods that are conform to the legislation of the importing country concerning organic production
5 – 8	Codes not used	
9	Other	Can be used to describe any other production system agreed between buyer and seller

3.5.4 Feeding system

The purchaser may specify a feeding system. In any case the feeding has to be in conformity with the regulations in force in the importing country. If no such regulation exists, the feeding system shall be agreed between buyer and seller.

Feeding system code (data field 7)	*Category*	*Description*
0	Not specified	
1	Grain fed	Grain is the predominant component of the diet
2	Forage fed	Forage is the predominant component of the diet, with some grain supplement
3	Exclusively forage fed	Forage is the only component of the diet
4	Milk fed	Feeding system based on mother's milk
5	Formula fed	Feeding systems that are milk or milk substitute based
6 - 8	Codes not used	
9	Other	Can be used to describe any other feeding system agreed between buyer and seller

3.5.5 Slaughter system

Slaughter system code (data field 8)	*Category*	*Description*
0	Not specified	
1	Conventional	Stunning prior to bleeding
2	Kosher	Appropriate ritual slaughter procedures used
3	Halal	Appropriate ritual slaughter procedures used
4 – 8	Codes not used	
9	Other	Any other authorized method of slaughter must be specified by seller and buyer

3.5.6 Post-slaughter system

Post-slaughter processing codes (data field 9)	*Category*	*Description*
0	Not specified	
1	Specified	Post-slaughter system specified as agreed between buyer and seller
2 – 9	Codes not used	

Note 1: Removal of high risk material: Individual market requirements will have specific regulations governing the removal of the spinal cord, nervous and lymphatic tissues, or other material. Regulations applicable to spinal cord removal will specify at what stage the carcase and/or cut must have the spinal cord removed. If required, there must be total removal.

Note 2: The following list describes some common post slaughter processes that may be agreed between buyer and seller. These requirements are not included in the ovine-specific coding.

- Dressing specification

- Electrical stimulation
- Method of carcase suspension
- Neck stringing
- Chilling regimes/Maturation (24hrs)
- Maturation/Ageing process (post 24hrs)

3.6 Fat limitations and evaluation of fat thickness in certain cuts

3.6.1 Fat thickness

The purchaser can specify the maximum fat thickness of carcases, sides and cuts. Allowable fat limitations are as follows:

Fat thickness code (data field 10)	*Category*
0	Not specified
1	Peeled, denuded, surface membrane removed
2	Peeled, denuded
3	0 - 3 mm maximum fat thickness or as specified
4	3 - 6 mm maximum fat thickness or as specified
5	6 - 9 mm maximum fat thickness or as specified
6	9 - 12 mm maximum fat thickness or as specified
7	12-15 mm maximum fat thickness or as specified
8	15 mm and over or as specified
9	Other

3.6.2 Trimming

Trimming of external fat shall be accomplished by smooth removal along the contour of underlying muscle surfaces. Bevelled fat edges alone do not substitute for complete trimming of external surfaces when required. Fat thickness requirements may apply to surface fat (subcutaneous and / or exterior fat in relation to the item), and seam (intermuscular) fat as specified by the purchaser. Two definitions are used to describe fat trim limitations:

- Maximum fat thickness at any one point. Evaluated by visually determining the area of a cut which has the greatest fat depth, and measuring the thickness of the fat at that point.
- Average (mean) fat thickness. Evaluated by visually determining and taking multiple measurements of the fat depth of areas where surface fat is evident only. Average fat depth is determined by computing the mean depth in those areas.

Actual measurements of fat thickness (depth) are made on the edges of cuts by probing or scoring the overlying surface fat in a manner that reveals the actual thickness and accounts for any natural depression or seam which could affect the measurement. When a natural depression occurs in a muscle, only the fat above the portion of the depression which is more than 19 mm (0.75") in width is considered (known as bridging; see figure 1). When a seam of fat occurs between adjacent muscles, only the fat above the level of the involved muscles is measured (known as planing; see figure 1).

Figure 1

However, when fat limitations for Peeled/Denuded[4] or Peeled/Denuded, Surface Membrane Removed[5] are specified, the bridging method shall be used for evaluating fat above a natural depression in a muscle and fat occurring between adjacent muscles.

3.7 Ovine quality system

Ovine quality system code (data field 11)	*Category*	*Description*
0	Not specified	
1	Official standards	Quality classifications based on official standards at the exporting country
2	Company standards	Quality classifications based on sellers' standards
3	Industry standards	Quality classifications based on industry-wide standards
4 – 8	Codes not used	
9	Other	Other quality classifications agreed between buyer and seller

3.8 Meat and fat colour and pH

Normally, lean meat and fat, depending on the specific species, demonstrates a characteristic colour and pH. Specific requirements regarding colour and pH if required need to be agreed between buyer and seller and are not provided for in the coding system.

[4] Peeled/Denuded – The term "Peeled" implies surface fat and muscle separation through natural seams so that the resulting cut's seamed surface ("silver" or "blue tissue") is exposed with remaining "flake" fat not to exceed 2.5cm (1.0 inch) in the longest dimension and/or 3mm (0.125 inch) in depth at any point. The term "denuded" implies all surface fat is removed so that the resulting cuts seamed surface ("silver" or "blue tissue") is exposed with remaining "flake" fat not to exceed 2.5cm (1.0 inch) in any dimension and/or 3mm (0.125 inch) in depth at any point.

[5] Peeled/Denuded, Surface Membrane Removed – When the surface membrane ("silver" or "blue tissue") is required to be removed (skinned), the resulting cut surface shall expose at least 90 percent lean with remaining "flake" fat not to exceed 3mm (0.125 inch) in depth.

3.9 Weight ranges of carcases and cuts

Weight range code (data field 12)	*Category*	*Description*
0	Not specified	
1	Specified	Range required
2 – 9	Codes not used	

3.10 Packing, storage, and transport

3.10.1 Description and provisions

The primary packaging is the primary covering of a product and must be of food grade materials. The secondary packaging contains products packaged in their primary packaging. During the storage and transport, the meat must be packaged to the following minimum requirements:

Carcases and quarters

- Chilled with or without packaging
- Frozen/deep-frozen packed to protect the products

Cuts - chilled

- Individually wrapped (I.W.)
- Bulk packaged (plastic or wax-lined container)
- Vacuum-packed (VAC)
- Modified atmosphere packaging (MAP)
- Other

Cuts - frozen / deep-frozen

- Individually wrapped (I.W.)
- Bulk packaged (plastic or wax-lined container)
- Vacuum-packed (VAC)
- Other

The conditions of storage before dispatch and the equipment used for transportation shall be appropriate to the physical and in particular the thermal condition of the meat (chilled, chilled in a modified atmosphere, frozen, or deep-frozen) and shall be in accordance with the requirements of the importing country. Attention is drawn to the provisions of the *UNECE Agreement on the International Carriage of Perishable Foodstuffs and on the Special Equipment to be Used for Such Carriage (ATP)* (http://www.unece.org/trans/main/wp11/atp.html).

3.10.2 Definition of codes

Packing code (data field 13)	*Category*
0	Not specified
1	Carcases, half carcases and quarters – without packaging
2	Carcases, half carcases and quarters – with packaging
3	Cuts – individually wrapped (I.W.)

Packing code (data field 13)	*Category*
4	Cuts – bulk packaged (plastic or wax-lined container)
5	Cuts – vacuum-packed (VAC)
6	Cuts – modified atmosphere packaging (MAP)
7 – 8	Codes not used
9	Other

3.11 Labelling information to be mentioned on or affixed to the marketing units of meat

3.11.1 Mandatory information

Without prejudice to national requirements of the importing countries, the following table contains information that must be listed on product labels.

Labelling information	*Unpackaged carcases, quarters and cuts*	*Packaged or packed meat*
Health stamp	X	X
Slaughter number or batch number	X	X
Slaughter date	X	
Packaging date		X
Name of the product		X
Use-by information as required by each country		X
Storage methods: chilled, frozen, deep-frozen		X
Storage conditions		X
Details of packer or retailer		X [6]
Quantity (number of pieces)		X [6]
Net weight		X [6]

3.11.2 Additional information

Additional information may be listed on product labels as required by the importing country's legislation, or at the buyer's request or as chosen by the processor. If listed, such product claims must be verifiable (see also 3.5.1).

Examples of such product claims include the following:

- Country of birth
- Country(ies) of raising
- Country of slaughter
- Country(ies) of processing/cutting
- Country(ies) of packing

[6] This information can also be provided in accompanying documentation.

- Country of origin: In this standard the term "country of origin" is reserved to indicate that birth, raising, slaughter, processing/cutting and packing have taken place in the same country.
- Production and processing systems
- Characteristics of the livestock, production and feeding systems
- Slaughter and post-slaughter systems
- Processing/packaging date
- Quality/grade/classification
- pH, lean and fat colour
- Quantity (number of pieces)

3.12 Provisions concerning conformity-assessment requirements

The purchaser may request third-party conformity assessment of the product's quality/grade/classification, purchaser-specified options of the Standard, and/or animal identification. Individual conformity assessments or combinations may be selected as follows:

Quality/grade/classification conformity assessment (quality): a third party examines and certifies that the product meets the quality level requested. The name of the third-party certifying authority and quality grade standard to be used must be designated as noted in 3.1.

Trade standard conformity assessment (trade standard): a third party examines and certifies that the product meets the purchaser-specified options as specified in this trade standard, except for quality level. The name of the third-party certifying authority must be designated as noted in 3.1. Optionally, the purchaser may indicate specific purchaser-specified options to be certified after the name of the third-party certifying authority.

Ovine or batch identification conformity assessment (ovine/batch ID): a third party certifies that the product meets specified requirements. The name of the third-party certifying authority and the requirements must be designated as noted in 3.1.

Conformity assessment code (data field 14)	*Category*
0	Not specified
1	Quality/grade/classification (quality) conformity assessment
2	Trade standard conformity assessment
3	Ovine/batch identification (ovine/batch ID) conformity assessment
4	Quality and trade standard conformity assessment
5	Quality and ovine/batch ID conformity assessment
6	Trade standard and ovine/batch ID conformity assessment
7	Quality, trade standard, and ovine/batch ID conformity assessment
8	Code not used
9	Other

4. UNECE Code for purchaser requirements for ovine meat

4.1 Definition of the code

The UNECE Code for Purchaser Requirements for Ovine Meat has 14 fields and 20 digits (3 digits not used) and is a combination of the use codes defined in chapters 3 and 5.

Field no.	*Name*	*Section*	*Code Range*
1	Species	3.2	00 – 99
2	Product/cut	5	0000 – 9999
3	Field not used	–	00 – 99
4	Refrigeration	3.4	0 – 9
5	Category	3.5.2	0 – 9
6	Production system	3.5.3	0 – 9
7a	Feeding system	3.5.4	0 – 9
7b	Field not used	–	0 – 9
8	Slaughter system	3.5.5	0 – 9
9	Post-slaughter system	3.5.6	0 – 9
10	Fat thickness	3.6.1	0 – 9
11	Quality	3.7	0 – 9
12	Weight range	3.9	0 – 9
13	Packing	3.10.2	0 – 9
14	Conformity assessment	3.12	0 – 9

4.2 Example

The following example describes a chilled, vacuum-packed, rack that was third party certified, trimmed to 3-6 mm max fax thickness and weight range specified from a lamb that was pasture raised and forage fed.

This item has the following UNECE Ovine code: 40493200123200040152

Field no.	*Name*	*Requirement*	*Code value*
1	Species	Ovine	40
2	Product/cut	Rack	4932
3	Field not used	-	00
4	Refrigeration	Chilled	1
5	Category	Lamb	2
6	Production system	Pasture	3
7a	Feeding system	Forage fed	2
7b	Field not used	-	0
8	Slaughter system	Not specified	0
9	Post-slaughter system	Not specified	0

Field no.	*Name*	*Requirement*	*Code value*
10	Fat thickness	3-6 mm maximum fat thickness	4
11	Quality	Not specified	0
12	Weight range	Specified	1
13	Packing	Cuts - vacuum-packed	5
14	Conformity assessment	Trade standard conformity assessment	2

5. Carcases and cuts descriptions

5.1 Multilingual index of products

[The multilingual index of products will be generated from the translated versions of th meat cuts.]

5.2 Ovine side skeletal diagram

[Figure]

5.3. Standard ovine primal cuts flow chart

[Figure]

5.4 Ovine meat cuts

Carcase *

** Lamb – 4500, Mutton – 4600, Hogget – 4620, Ram - 4621*

Includes all parts of the body skeletal musculature and bone, extending to and including the hock joint (tarsus) and knee joint (carpus), all cervical vertebrae and up to five coccygeal vertebrae. The udder or testes, penis and udder or cod fat are removed.

To be specified:

- Number of pieces required.
- Tenderloin retained or removed.
- Kidneys retained or removed.
- Kidney and channel fats retained, partially or completely removed.
- Diaphragm retained or removed.
- Tail removal point.
- Weight range.
- Confirmation of grading.
- Surface fat trim level.
- Fat score.
- Neck string on or off.
- Head retained.
- Lower Foreshank (metacarpal bone) retained.

Options: Carcase pieces - Carcase cut into more than 2 (two) pieces will be described as Carcase Pieces. All primal cuts must be retained with the possible exception of the Tenderloin.

Side *

** Lamb – 4510, Mutton – 4630, Hogget – 4610, Ram - 4631*

Prepared from a full Carcase. The carcase is split into sides by one longitudinal cut made centrally down the sacral, lumbar, thoracic and cervical vertebrae.

To be specified:

- Tenderloin retained or removed.
- Kidney retained or removed.
- Kidney and channel fats retained, partially or completely removed.
- Diaphragm retained or removed.
- Tail removal point.
- Surface fat trim level.
- Fat score.
- Neck string on or off.

Telescoped carcase 4505

Prepared from a full Carcase. To prepare the leg folded or placed into the chest cavity, a cut is made horizontally across the dorsal edge of the carcase at the junction of the 6th lumbar and 1st sacral vertebrae breaking the spine sufficiently to allow the legs to fold into the cavity of the carcase.

To be specified:

- Tarsus retained or removed
- Diaphragm retained or removed.
- Kidneys retained or removed.
- Kidney and channel fats retained, partially or completely removed.
- Neck retained or removed.
- Foreshank retained or removed.
- Breast and Flap retained or removed.
- Tail retained or removed.
- Weight range.
- Fat score.
- Neck string on or off.

Trunk 4720

Trunk is prepared from a Carcase by a straight cut through the 6th lumbar vertebrae to just clear the tip of the ilium to the ventral portion of the Flap.

To be specified:

- Diaphragm retained or removed.
- Kidneys retained or removed.
- Kidney and channel fats retained, partially or completely removed.

Options: Trunk - chump on 4721 - Trunk - Chump On is prepared from a Carcase by a straight cut cranial to the tip of the pubic symphysis through the hip joint.

Leg pair and saddle 4946

Leg Pair and Saddle is prepared from a Carcase by the removal of the following portions:

Breast and Flap are removed by a straight cut parallel on each side and measured from the dorsal edge and commencing from the junction of the 1st rib (sternum) to the reflection of the diaphragm at the 11th rib and following on through the Flap to the superficial inguinal lymph node. The Neck is removed by a straight cut parallel and cranial to the 1st rib and through the junction of the 7th cervical and 1st thoracic vertebrae.

To be specified:

- Shank tipped.
- Flap retained or removed.
- Shoulder retained or removed.
- Leg tendon retained or removed.
- Number of ribs required.
- Kidney and channel fats retained, partially or completely removed.
- Scapular cartilage retained or removed.
- Rib numbers to be frenched and length of frenching required.
- Surface fat trim level.
- The rib ends are frenched to a distance as specified from the ventral edge.

Hindquarter 4789

Hindquarter is prepared from a Leg Pair and Saddle (item 4946) by splitting the pair evenly by one longitudinal cut down the sacral, lumbar and thoracic vertebrae to the specified rib.

To be specified:

- Shank tipped.
- Leg tendon retained or removed.
- Number of ribs required.
- Scapular cartilage retained or removed.
- Kidney and channel fats retained, partially or completely removed.
- Surface fat trim level.

Leg pair and loin saddle 4901

Leg Pair and Loin Saddle is prepared from a Carcase by removing the Forequarter Pair by a straight cut through the junction of the specified lumbar or thoracic vertebrae along the contour of the specified rib to the ventral portion of the Flap.

To be specified:

- Shank tipped.
- Number of ribs required.
- Kidney and channel fats retained, partially or completely removed.
- Flap retained or removed.
- Tail removal point.
- Channel fat retained, partially or completely removed.
- Leg tendon retained or removed.
- Surface fat trim level.

Leg pair 4816

Leg Pair is prepared from a Carcase by a straight cut through the 6th lumbar vertebrae to clear the tip of the ilium to the ventral portion of the Flap.

To be specified:

- Leg tendon retained or removed.
- Shank tipped.
- Flap retained or removed.

- Tail removal point.
- Channel fat retained, partially or completely removed.
- Butt Tenderloin retained or removed.
- Surface fat trim level.

Forequarter pair *4960*

Forequarter Pair is prepared from a Carcase by a cut along the contour of the specified rib and ventral to the flap cutting line retaining the Flap on the Forequarter Pair, and at right angle through the thoracic vertebrae severing the back bone.

To be specified:

- Number of ribs required.
- Neck string on or off.
- Atlas bone retained or removed.
- Carpus retained or removed.
- Length of flap retained, to be specified or removed completely.
- Surface fat trim level.

Outside shoulder pair *4976*

Outside Shoulder Pair is prepared from a Carcase or a Forequarter Pair (5-rib) (item 4960) flaps removed by peeling each shoulder separately from the ventral edge of the breast and cutting along the natural seam between the overlying muscles and ribs, leaving the undercut (*M. subscapularis*) attached to the blade bone. The shoulders are separated at the dorsal edge of the forequarter by a cut following the contour of the outer edge of the primal to a point adjacent to the junction of the 1st rib and 7th cervical vertebrae. The shoulders remain firmly attached to the neck by the connected muscles of the *M. trapezius*. The ribs are separated from the neck by a cut through the junction of the 7th cervical vertebrae and 1st ribs severing the neck from the rib cage leaving the shoulders firmly attached to the neck. Bloodstains on the underside of the neck are removed.

To be specified:

- Surface fat trim level.
- Rib removal point.
- Atlas bone retained or removed.
- Carpus retained or removed.

Forequarter *4972*

Forequarter is prepared from a Side by a cut along the contour of the specified rib to the ventral edge and at right angles through the thoracic vertebrae separating the Forequarter and the Hindquarter.

To be specified:

- Number of ribs required.
- Neck string on or off.
- Atlas bone retained or removed.
- Carpus retained or removed.
- Breast retained or removed.
- Surface fat trim level.

Leg - chump on 4800

Leg - Chump On is prepared from a Side by a straight cut through the 6th lumbar vertebrae to a point just clear of the tip of the ilium to the ventral portion of the Flap. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.

To be specified:

- Flap retained or removed.
- Tail removal point.
- Sacrum retained or removed.
- Channel fat retained, partially or completely removed.
- Butt Tenderloin retained or removed.
- Shank tipped.
- Leg tendon retained or removed.
- Surface fat trim level.

Leg - chump on - shank off 4810

Leg - Chump On - Shank Off is prepared from a Leg - Chump On (item 4800) by the removal of the Shank (tibia) at the stifle joint, and by a straight cut parallel through the heel muscles of the Silverside. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.

To be specified:

- Flap retained or removed.
- Tail removal point.
- Sacrum retained or removed.
- Butt Tenderloin retained or removed
- Channel fat retained, partially or completely removed.
- Heel muscles retained or removed.
- Surface fat trim level.

Leg - chump off 4820

Leg - Chump Off is prepared from a Leg - Chump On (item 4800), by the removal of the Chump by a cut at right angles across the Leg at a specified measured distance from the acetabulum.

To be specified:

- Tail removal point.
- Sacrum retained or removed.
- Shank tipped.
- Leg tendon retained or removed.
- Channel fat retained, partially or completely removed.
- Chump cutting lines (cranial) to acetabulum.
- Surface fat trim level.

Leg - fillet end 4822

Leg - Fillet End is prepared from a Leg - Chump Off (item 4820) by the removal of the middle portion of the Leg by a straight cut ventral to the tip of the exposed portion of the ischium bone and parallel to the Chump removal line.

To be specified:

- Tail removal point.
- Sacrum retained or removed.
- Distance of the cutting line from the ischium bone.
- Surface fat trim level.

Leg - shank end 4823

Leg - Shank End is prepared from a Leg - Chump Off (item 4820) by the removal of the Leg - Fillet End (item 4822) and is the remaining caudal portion of the Leg with the Shank attached.

To be specified:

- Shank tipped.
- Leg tendon retained or removed.
- Distance of the cutting line from the ischium bone.
- Surface fat trim level.

Leg - chump off - shank off 4830

Prepared from a Leg - Chump Off (item 4820) by the removal of the Shank (tibia) at the stifle joint, and by a straight cut parallel to the cutting line of the Chump and through the heel muscles of the Silverside.

To be specified:

- Tail removal point.
- Sacrum retained or removed.
- Chump cutting lines (cranial) to acetabulum.
- Patella bone retained or removed.
- Surface fat trim level.

Leg - chump on - shank on - aitch bone removed 4801

Leg - Chump On - Shank On - Aitch Bone Removed is prepared from a Leg - Chump On (item 4800) by the removal of the aitch bone. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.

To be specified:

- Flap retained or removed.
- Shank tipped.
- Leg tendon retained or removed.
- Butt Tenderloin retained or removed.
- Surface fat trim level.

Leg - chump on - shank off - aitch bone removed 4802

Leg - Chump on - Shank Off - Aitch Bone Removed is prepared from a Leg - Chump On - Shank On - Aitch Bone Removed (item 4801), by the removal of the Shank (tibia) at the stifle joint, and by a straight cut parallel through the heel muscles of the Silverside. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.

To be specified:

- Patella bone retained or removed.

- Heel muscle retained or removed.
- Flap retained or removed.
- Surface fat trim level.

Leg - chump off - shank on - aitch bone removed 4805

Leg - Chump Off - Shank On - Aitch Bone Removed is prepared from a Leg - Chump On - Aitch Bone Removed (item 4801) by the removal of the Chump by a cut at right angles across the Leg at a specified measured distance from the acetabulum.

To be specified:

- Shank tipped.
- Leg tendon retained or removed.
- Chump removal distance from hip joint (acetabulum).
- Surface fat trim level.

Leg - chump off - shank off - aitch bone removed 4806

Leg - Chump Off - Shank off Aitch Bone Removed is prepared from a Leg - Chump On - Shank Off - Aitch Bone Removed (item 4802) by the removal of the Chump by a cut at right angles across the Leg at a specified measured distance from the acetabulum.

To be specified:

- Flap retained or removed.
- Leg tendon retained or removed.
- Leg tied or netted.
- Shank (tibia) frenched to a specified distance.
- Surface fat trim level.
- Femur retained (ball joint of femur removed).

Leg shank bone (easy carve leg) 4821

Leg Shank Bone is prepared from a Leg Chump On - Shank On - Aitch Bone Removed (item 4801) by the removal of the femur bone by tunnel or seam boning. The knuckle is removed along the natural seam and the Leg is evenly rolled, tied and or netted.

To be specified:

- Chump retained or removed.
- Flap retained or removed.
- Leg tendon retained or removed.
- Shank (tibia) frenched to a specified distance.
- Leg tied or netted.
- Surface fat trim level.
- Femur retained (ball joint of femur removed).

Leg - chump on (boneless) 5060

Leg - Chump On (Boneless) is prepared from Leg - Chump On (item 4800) by the removal of bones, cartilage and tendons. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.

To be specified:

- Flap retained or removed.

- Leg tendon retained or removed.
- Lymph nodes gland retained or removed.
- Cod fat retained or removed.
- Boning method: seam between the Inside and Knuckle or tunnel boned.
- Surface fat trim level.
- Netted or tied.

Leg - chump on - shank off (boneless) *5061*

Leg - Chump On - Shank Off is prepared from a Leg - Chump On (item 4800) by the removal of bones, cartilage and tendons and exposed lymph nodes. The Shank (tibia) is removed at the stifle joint, and by a straight cut parallel through the heel muscles of the silverside. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.

To be specified:

- Flap retained or removed.
- Heel muscle retained or removed.
- Lymph nodes gland retained or removed.
- Cod fat retained or removed.
- Boning method: seam between the Inside and Knuckle or tunnel boned.
- Surface fat trim level.
- Netted or tied.

Leg - chump off - shank off (boneless) *5070*

Leg - Chump Off - Shank Off is prepared from a Leg - Chump On (item 4800) by the removal of bones, cartilage, tendons and exposed lymph nodes. The Chump is removed by a cut at right angles across the Leg at a specified measured distance from the acetabulum. The Shank is removed at the stifle joint by a cut through the heel muscles of the Silverside parallel to the Chump cutting line.

To be specified:

- Heel muscle retained or removed.
- Lymph nodes retained or removed.
- Cod fat retained or removed.
- Boning method: seam between the Inside and Knuckle or tunnel boned.
- Surface fat trim level.
- Netted or tied.

Leg cuts *5065*

Leg Cuts are prepared from a Leg - Chump On Boneless (item 5060) and seamed into four individual primals and trimmed as specified.

To be specified:

- Variation of primal composition.
- Cartilage removal.
- Surface fat trim level.

Silverside 5071

Silverside is prepared from a Leg - Chump On Boneless (item 5060) by separating the primal along the natural seam between the Inside and Thick flank.

Outside 5075

The Outside is prepared from a Silverside with the heel muscle removed along the natural seam. Outside is denuded to silverskin.

Knuckle (Leg tip) 5072

The Knuckle is prepared from the Thick flank with the cap muscle and fat cover removed.

Thick flank 5076

Thick flank is prepared from a Leg - Chump On Boneless (item 5060) by separating the primal along the natural seam between the Inside and Silverside. The patella, joint capsule and tendon are removed.

Inside 5073

Inside is prepared from a Leg - Chump On Boneless (item 5060) by separating the primal along the natural seam between the Thick flank and Silverside. The pizzel butt, fibrous tissue and lymph node gland and surrounding gland fats are removed.

Inside - cap off 5077

The Inside - Cap Off is prepared from the Inside item 5073 by the removal of the *M. gracilis* muscle along the natural seam. Remaining subcutaneous fat deposits are removed completely.

Chump – boneless (Sirloin) 5130

Chump - Boneless is prepared from a bone in Chump (item 4790) by the removal of all bones, cartilage and Butt Tenderloin. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.

To be specified:

- Butt Tenderloin retained or removed.
- Surface fat trim level.

Rump

Rump is prepared from a Leg Chump On Boneless (item 5060) and is removed by a straight cut approximately 12mm from the hip joint (acetabulum) and at right angles across the primal. The cap muscle, Flank and associated fat are removed

Chump – bone-in (Sirloin) 4790

Chump – Bone-in is prepared from a Bone In Leg - Chump On (item 4800). The Chump is removed by a cut at right angles across the leg at a specified measured distance from the acetabulum.

The lymph node gland and gland fats situated on the flap are removed. Chump removal points from the Leg to be parallel (Cranial and Caudal).

To be specified:

- •Channel fat retained, partially or completely removed.
- Flap retained or removed.
- Butt Tenderloin retained or removed.
- Chump removal distance from hip joint (acetabulum).

- Surface fat trim level.

Foreshank 5030

Foreshank is prepared from a Forequarter (item 4972) and consists of the radius, ulna, carpus and distal portion of the humerus bones and associated muscles.

To be specified:

- Carpus retained.
- Separated by saw cut or broken joint.

Hindshank 5031

Hindshank is prepared from a Leg (item 4800) and consists of the tibia, tarsus and calcaneal tuber bones and associated muscles. The Hindshank is removed from the Leg by a cut parallel to the Chump removal cutting line through the heel muscle of the Silverside, through the stifle joint separating the tibia and the femur.

To be specified:

- Tarsus retained.
- Heel muscle retained or removed.
- Leg tendon retained or removed.
- Separated by saw cut or broken joint.

Saddle 4900

Saddle is prepared from a Leg Pair and Saddle (item 4946) by the removal of the Leg Pair (item 4816) by a cut through the 6th lumbar vertebrae to the tip of the ilium continuing to the ventral portion of the Flap. The ribs and flap on both sides of the saddle are cut parallel at a specified distance from the (cranial) end.

To be specified:

- Flap retained or removed.
- Number of ribs required.
- Number of ribs frenched.
- Length of frenching required.
- Kidneys retained or removed.
- Kidney channel fat retained, partially or completely removed.
- Scapular cartilage retained or removed.
- Diaphragm retained or removed.
- Flap removal distance from eye muscle.
- Blade (scapular cartilage) retained or removed.
- Surface fat trim level.
- Rib ends are frenched to a distance (as specified) from the ventral edge.

Loin - chump on 4840

Loin - Chump On is prepared from a Side by the removal of the Forequarter along the contour of the specified rib and by a cut at right angles severing the thoracic vertebrae. The Leg is removed by a cut parallel to the Forequarter removal line at right angles at a measured distance from the hip joint cranial to the acetabulum. The Breast and Flap is removed at the specified distance from the ventral edge of the eye muscle (measured from the cranial end).

To be specified:

- Number of ribs required.
- Removal distance from the acetabulum.
- Diaphragm retained or removed.
- Kidney and channel fats retained, partially or completely removed.
- Breast and Flap removal line and distance from eye muscle.
- Scapular cartilage retained or removed.
- Surface fat trim level.

Short loin - chump on 4874

Short Loin - Chump On is prepared from a Loin - Chump On (item 4840) by the removal of specified ribs parallel to the Chump cutting line.

To be specified:

- Number of ribs required.
- The removal distance from the acetabulum.
- Diaphragm retained or removed.
- Kidney and channel fats retained, partially or completely removed.
- Breast removal distance from eye muscle.
- *M. cutaneus trunci* retained or removed.
- Surface fat trim level.

Loin 4860

Loin is prepared from a Side by the removal of the Forequarter along the contour of the specified rib and by a cut at right angles severing the thoracic vertebrae. The Leg is removed by a cut parallel to the Forequarter removal line and passing through the junction of lumbar sacral vertebrae to clear the tip of the ilium. The Breast and Flap are removed at the specified distance from the ventral edge of the eye muscle by a cut parallel to the backbone (measured from the cranial end).

To be specified:

- Number of ribs required.
- Diaphragm retained or removed.
- Kidney and channel fats retained, partially or completely removed.
- Breast and Flap removal line and distance from eye muscle.
- Surface fat trim level.

Short loin pair (Loin saddle) 4883

Short Loin Pair is prepared from a Carcase or a Saddle (item 4910) by a cut along the contour of the specified rib and by a cut at right angles through the thoracic vertebrae severing the back bone. The ribs and flap on both sides of the Short Loin Pair are cut parallel at a specified distance from the eye muscle at the (cranial) end.

To be specified:

- Number of ribs required.
- Diaphragm retained or removed.
- Kidneys retained or removed.
- Kidney channel fat retained, partially or completely removed.

- Flap removal distance from the eye muscle.
- Surface fat trim level.

Short loin 4880

Short Loin is prepared from a Loin (item 4860) by the removal of specified ribs parallel to the Forequarter cutting line. To remove the ribs a cut is made following along the contour of the specified rib and severing the dorsal edge of the thoracic vertebrae.

To be specified:

- Number of ribs required.
- Diaphragm retained or removed.
- Kidney and channel fats retained, partially or completely removed.
- Breast and Flap removal line and distance from eye muscle.
- Surface fat trim level.

Shoulder rack pair 4727

Shoulder Rack Pair is prepared from a Forequarter Pair (item 4960 flap removed) by the removal of the Shoulders, leaving the underlying muscles attached to the ribs. The cranial cutting line is along the contour of the 1st rib and through the junction of the 1st thoracic and 7th cervical vertebrae and parallel with the specified caudal cutting line. The ventral cutting line is determined by a measurement from the tip of the *M. longissimus thoracis* (eye muscle) at the caudal end.

To be specified:

- Number of ribs required.
- Breast removal line and distance from eye muscle.

Shoulder rack 4733

Shoulder Rack is prepared from a Shoulder Rack Pair (item 4727) by splitting the pair evenly by one longitudinal cut down the thoracic vertebrae. Spinal cord may be removed as a country or specification requirement.

To be specified:

- Number of ribs required.
- Feather / chine bones retained or removed.
- Breast removal line and distance from eye muscle.

Shoulder rack (frenched) 4739

Shoulder Rack (frenched) is prepared from Shoulder Rack (item 4733). The ribs are trimmed (frenched) to expose the ribs to the specified length.

To be specified:

- Number of ribs required.
- Breast removal line and distance from eye muscle.
- Feather / chine bones retained or removed.
- Length of exposed rib.

Rack - Saddle 4928

Rack - Saddle is prepared from a Saddle (item 4910) by a cut along the contour of the specified rib parallel to the loin end and rack end cutting line and by a cut at right angle

through the thoracic vertebrae severing the backbone. The ribs on both sides of the Saddle Rack are cut parallel at a specified distance from the eye muscle at the (caudal) end.

To be specified:

- Number of ribs required.
- Diaphragm retained or removed.
- Blade (scapular cartilage) retained or removed.
- Rib removal distance from the eye muscle.
- Surface fat trim level.

Rack 4932

Rack is prepared from a Side by the removal of the Forequarter (item 4972) by a straight cut along the contour of the specified rib and by a cut at right angle through the thoracic vertebrae severing the backbone. The caudal cutting line is along the specified rib and caudal to the edge of the specified rib and parallel. The Breast and Flap cutting line is at a specified distance from the ventral edge of the loin eye muscle and cut parallel to the backbone measured at the cranial end.

To be specified:

- Number of ribs required.
- Breast removal distance from eye muscle.
- Scapular cartilage retained or removed.
- Feather and chine bones retained or removed.
- Diaphragm retained or removed.
- Surface fat trim level.

Rack - cap off 4748

Rack - Cap Off is prepared from a Rack (item 4932) by removal of the cap muscle and scapular cartilage along the natural seam overlying the rib cage and eye of loin.

To be specified:

- Number of ribs required.
- Breast removal distance from eye muscle.
- Diaphragm retained or removed.
- Surface fat trim level.
- Feather and chine bones retained or removed.

Rack - cap on (frenched) 4754

Rack - Cap On (frenched) is prepared from a Rack (item 4932), the cap muscle to be retained in situ.

The cap muscle overlay on the ribs is removed at a specified distance from the eye muscle and parallel to the backbone. Ribs are frenched.

To be specified:

- Numbers of ribs required.
- Breast removal distance from eye muscle.
- Feather bones and chine are removed.
- Length of exposed rib.
- Scapular cartilage retained or removed.

- Surface fat trim level.

Rack - cap off (frenched) 4764

Rack - Cap Off (frenched) is prepared from a Rack - Cap On (frenched) (item 4756) by removal of the cap muscle and scapular cartilage along the natural seam overlying the rib cage and eye of loin. The ribs are trimmed (frenched) to expose the ribs to the specified length.

To be specified:

- Number of ribs required.
- Breast removal distance from eye muscle.
- Length of exposed rib.
- Surface fat trim level.

*Backstrap or backstrip (long) 5109**

Backstrap is prepared from a Side and consists of the eye muscle lying along the spinous process and transverse processes of the lumber. thoracic and cervical vertebrae: The Backstrap comprises of the portion commencing from the 1st cervical vertebrae to the lumbar sacral junction.

To be specified:

- Silverskin removed or retained.
- Muscle length by indicating the removal point along the vertebrae.

*Backstrap or backstrip (short) 5101**

Backstrap is prepared from Backstrap (item 5109) and comprises of the portion commencing from the 1st thoracic vertebrae to the lumbar sacral junction.

To be specified:

- Silverskin removed or retained.
- Muscle length by indicating the removal point along the vertebrae.

* Trade description can be shown as: BACKSTRAP or BACKSTRIP

Eye of rack 5153

Eye of Rack is prepared from Backstrap (item 5109) and comprises of the portion commencing from the 6th thoracic vertebrae to the junction of the 13th thoracic and 1st lumbar vertebrae.

To be specified:

- Silverskin removed or retained.
- Muscle length by indicating the removal point along the vertebrae.

Eye of short loin 5150

The Eye of Short Loin is prepared from Backstrap (item 5109) and comprises of the portion commencing at the 10th thoracic vertebrae to the junction of lumbar sacral vertebrae.

To be specified:

- Silverskin removed or retained.
- Muscle length by indicating the removal point from the lumbar and thoracic vertebrae.

Eye of forequarter (Neck fillet) 5152

Eye of Forequarter (Neck Fillet) is prepared from Backstrap (item 5109) and comprises of the portion commencing at the 1st cervical vertebrae to the 4th, 5th or 6th thoracic vertebrae. The number of vertebrae (cervical and thoracic) specified will determine the length of the Neck Fillet. Trimmed to silverskin.

To be specified:

- Silverskin retained or removed.
- Length of eye muscle by the removal point from vertebrae.

Tenderloin 5080

Tenderloin (Fillet) is prepared from the Side by removing the muscles in one piece from the ventral surface of the lumbar vertebrae and lateral surface of the ilium. The Side Strap (*M psoas minor*) remains attached.

To be specified:

- Sidestrap (*M. psoas minor*) removed.
- Surface fat trim level.

Butt tenderloin 5081

Butt Tenderloin is the portion of the Tenderloin remaining on the lateral surface of the ilium after the separation of the Short Loin from the Leg and is removed in one piece. The Side Strap (*M. psoas minor*) portion remains attached to the (*M. psoas major*) muscle.

To be specified:

- Sidestrap (*M. psoas minor*) retained or removed.
- Surface fat trim level.

Tenderloin - butt off 5082

Tenderloin - Butt Off is the (tail) muscle (*M psoas major*) of the Tenderloin attached to the ventral surface of the lumbar vertebrae of the Short Loin after the separation of the Leg and is removed in one piece.

To be specified:

- Sidestrap (*M. psoas minor*) retained or removed.
- Surface fat trim level.

Assorted cuts (block ready) - bone-in 5036

Assorted Cuts (bone-in) are prepared from a Carcase and can be any combination of at least (3) three major primals in natural proportions:

Item 4800 Leg	Item 4990 Square Cut Shoulder
Item 4972 Forequarter	Item 5020 Neck
Item 4860 Loin	Item 5030 Foreshank
Item 4880 Short Loin	Item 5031 Hindquarter Shank
Item 4932 Rack	Item 5010 Breast

Neck, Shanks and Breast and Flap can also be included if a Square Cut Shoulder is packed.

To be specified:

- Any combination of major primals packed in one carton.
- Kidney and channel fats retained, partially or completely removed.

Forequarter (boneless) *5047*

Forequarter (Boneless) is prepared from a Bone-in Forequarter (item 4972) by the removal of bones, cartilage, ligamentum nuchae and lymph node glands.

To be specified:

- Number of ribs required.
- Shank retained or removed.
- Breast retained or removed.
- Neck retained or removed.
- Intercostals retained or removed.
- Surface fat trim level.
- Rolled or netted.

Forequarter (partially boned) *4772*

Forequarter (Partially Boned) is prepared from a Forequarter (item 4972) and is partially boned by removing the Neck by a straight cut between the 3rd and 4th cervical vertebrae. The specified ribs and associated thoracic vertebrae are removed.

To be specified:

- Number of ribs required.
- Neck removal point.
- Shank tipped.
- Surface fat trim level.

Knuckle shoulder *4775*

The Knuckle Shoulder is prepared from the Forequarter (Partially Boned) (Item 4772) by cutting the Forequarter into two portions. The ventral cutting line is made at approximately 12mm from the eye muscle (*M. longissimus*) at the specified rib and running parallel and cranial to the dorsal edge. This portion is described as the Knuckle Shoulder

To be specified:

- Number of ribs required.
- Neck removal point.
- Surface fat trim level.

Blade shoulder *4778*

Blade Shoulder is the ventral portion of the Forequarter. The Blade Shoulder is prepared from the Forequarter (Partially Boned) (Item 4772) by cutting the Forequarter into two portions. The ventral cutting line is made at approximately 12mm from the eye muscle (*M. longissimus*) at the specified rib and running parallel and cranial to the dorsal edge. This portion is described as the Blade Shoulder

To be specified:

- Number of ribs required.
- Shank tipped.
- Shank retained or removed.
- Surface fat trim level.

Square cut shoulder 4990

Square Cut Shoulder is prepared from a Forequarter (item 4972) by removing the Neck by a straight cut between the 3rd and 4th cervical vertebrae. The Breast and Fore Shank are removed by a cut commencing at the junction of the 1st rib and 1st sternal segment continuing to the specified rib running parallel to the backbone.

To be specified:

- Neck removal point.
- Number of ribs required.
- Rib length.
- Surface fat trim level.

Square cut shoulder (boneless) 5050

Square Cut Shoulder is prepared from a Square Cut Shoulder (item 4990) by the removal of bones, cartilage, sinew and ligamentum nuchae. The Shoulder is rolled and/or netted.

To be specified:

- Number of ribs required.
- Lymph node and surrounding fat retained or removed.
- Surface fat trim level.

Outside shoulder (oyster cut) 4980

Outside Shoulder (Oyster Cut) is prepared from a Forequarter (item 4972) and consists of the scapular, humerus and foreshank bones together with associated muscles. Shoulder is removed from a Forequarter by a cut following the seams between the overlying muscles of the ribs, leaving the undercut (*M. subscapularis*) attached.

To be specified:

- Neck string on or off.
- Shank tipped.
- Shank joint severed.
- Shank retained or removed.
- Surface fat trim level.

Outside shoulder (oyster cut) boneless 5055

Outside Shoulder (Oyster Cut) boneless is prepared from a bone-in Outside Shoulder (Oyster Cut) (item 4980) by removal of all bones, cartilage and ligament. The foreshank can be further removed.

To be specified:

- Foreshank retained or removed.

Outside shoulder (banjo cut) 4995

Outside Shoulder (Banjo Cut) is prepared from a Forequarter (item 4972) and consists of the scapular, humerus and Foreshank bones together with associated muscles. Shoulder is removed from the Forequarter by a cut following the seams between the overlying muscles and underlying muscles and ribs, leaving the undercut (*M. subscapularis*) attached. The Shoulder is shaped into an oval appearance by trimming the outer selvage along the ventral edge. The undercut is retained in situ when the blade bone is required to be removed. Outside Shoulder (Banjo Cut) is prepared from a non neck strung carcase.

To be specified:

- Shank tipped.
- Shank joint severed.
- Shank retained or removed.
- Blade bone retained or removed.
- Surface fat trim level.

Breast and flap 5010

Breast and Flap is prepared from a Side and is removed by a straight cut, parallel to the backbone and from the junction of the 1st rib (sternum) to the reflection of the diaphragm at the 11th rib then through the Flap to the superficial inguinal lymph node.

Dorsal cutting line - The Breast and Flap can be prepared to include **attached** residual rib portions remaining after the removal of bone in - Loin - Saddle - Rack or Short Loin.

To be specified:

- Diaphragm retained or removed.
- Dorsal cutting line.

Reference Item 5172 Breast and Flap (boneless) is prepared by the removal of all bones and cartilage.

Flap 5011

A Flap is prepared from a Breast and Flap (item 5010). The Breast is removed from the Flap by a straight cut between the specified rib and the Flap consists of the remaining caudal portion.

To be specified:

- Dorsal cutting line as specified may include rib portion of Flap.
- Number of ribs required.

Options: Flap (boneless) (item 5173) is prepared by the removal of all bones and cartilage.

Spare ribs 5013

Spare Ribs are prepared from a side. The rib cage is cut at specified width measured ventral from the eye of meat and cut parallel to the backbone. The Breast and Flap cutting line refer (item 5010). Specify rib numbers required. The rib cage consists of rib bones and intercostals muscles and all overlaying fat and muscle.

To be specified:

- Number of ribs required.
- Rib length to be specified.
- *M. cutaneous trunci* retained or removed.
- Diaphragm retained or removed.
- *M. latissimus dorsi* muscle removed.

Rack cap 5086

Rack Cap is prepared from a Rack – Cap On (item 4932) by removing the cap muscle covering the eye muscle portion. The cap will be comprised of the M. trapezius, M. latissimus dorsi. Further trimming of the cap is as agreed between buyer and seller.

To be specified:

- Fat trim level.

Neck 5020

Neck is prepared from a Carcase by a straight cut through and between the 3rd and 4th cervical vertebrae.

To be specified.

- Caudal cutting lines.
- Atlas neck joint retained or removed.
- Neck split into half by a cut central to backbone.
- Sliced as Rosettes to a specify thickness.
- Number of vertebrae.
- Surface fat trim level.

5.5 Boneless ovine manufacturing bulk pack definition

Manufacturing packs are generally prepared to a specified lean content specification assessed visually or tested chemically.

- Chemical Lean is defined as total meat minus the fat content determined chemically and is generally expressed in percentage terms.
- Visual Lean is the visual assessment of total meat minus fat content and expressed in percentage terms.
- All bulk packed manufacturing meat prepared to a Chemical Lean specification must conform to Chemical Lean Statements. The Chemical Lean Statement must be accurate and must be supported by an accurate sampling, testing and recording programme for determination. Chemical Lean is generally specified as a percentage, example: (85% CL).

The method for determination of chemical lean content in manufacturing meat needs to be agreed between buyer and seller.

Manufacturing bulk packs are generally made up of the following combinations:

- Primal cuts or portions of primal cuts.
- Residual trimming from primal cut preparation.
- Boneless Carcase, Trunk, Forequarter, Rolls.
- Minimum piece size may be specified.

5.6 Portion cuts

Leg - chump off (steaks) 4820

Leg Steaks are prepared from a Leg - Chump Off (item 4820) and cut horizontally across the leg to a specified thickness.

Chump (chops) 4790

Chump Chops are prepared from a Chump – Bone-in (item 4790) and cut to a specified thickness.

Loin saddle (chops) 4883

Loin Saddle Chops are prepared from a Loin Saddle (item 4883) and cut to a specified thickness.

Short loin (chops) 4880

Short Loin Chops are prepared from a Short Loin (item 4880) and cut to a specified thickness.

Shoulder (chops) 4990

Shoulder Chops are prepared from a Square Cut Shoulder (Item 4990) and cut horizontally across the Shoulder (dorsal to ventral) to a specified thickness.

Rack (cutlets) 4762

Rack Cutlets are prepared from a Rack - Cap Off (frenched) (Item 4762) and cut to a specified thickness.